

The Perfect Rice

(Serves 6)

Prep Time: 15 minutes

Cooking Time: 15 minutes

Ingredients

360g good quality Basmati rice

2 small diced onions

2oz good quality butter

Black cracked pepper to season

A handful of chopped coriander

Saffron (optional)

½ tsp ground cardamom (optional)

½ tsp ground fenugreek (optional)

½ tsp ground cumin (optional)

Method

1. Put the rice in a large pan of water and bring to the boil. Simmer for 8 minutes.
2. In a separate pan, sauté the onions in the butter until soft (for approximately 5 minutes) and add the pepper to season.
3. Drain the rice, add to the onions and combine gently.
4. Pour the rice into 6 small rings and cover with foil.
5. Cook in the oven for 15 minutes at 180°C.
6. To serve, carefully remove from the rings and sprinkle with coriander.

To make your rice yellow, add saffron or food colorant. Additionally, if you would like to add a spicy kick, add the ground spices to the pan of rice and onions before dividing into the rings.



The information in this document is confidential. All other rights are reserved. Unauthorised reproduction, modification, and or distribution are not permitted. No loss or costs incurred arising from this document content will be accepted by OneCall Hospitality Limited. The advice given is for guidance only and the principles should seek to take legal or further professional advice as they see fit. Copyright © 2011