

Southern style basmati rice

Recipe for 4

Description

This is another style of spiced rice very common in southern India.

Note

Pre cooking the rice will give you a better result. Be creative with the spices and make your own recipe's.

Ingredients

For the risotto

- 250 Gr Basmati rice
- 1 Unit(s) White onion
- 1 Clove(s) Garlic
- 1 Tsp Fresh ginger
- 1 Tsp Cumin seeds
- 1 Tsp Mustard seeds
- 5 Unit(s) Cardamom
- 1 Leaf(ves) Bay leaf

- Vegetable oil
- Salt and pepper
- Butter

Preparation

- Preparation time **30 mins**

General preparation

Start by rinsing the rice. In a large pot cook the rice in salted boiling water until it is al dente. Strain the rice and cool. Heat a large pan with oil and roast all the ingredients including the garlic and the ginger. Once the oil is fragrant add the rice and salt and pepper to your taste.

Bon appétit!