

Yellow rice

INGREDIENTS

- 350g basmati rice
- 50g butter
- 1 heaped tbsp caster sugar
- 1 tsp ground cinnamon or 1/2 cinnamon stick
- 6 cardamom pods, shelled and seeds crushed
- just under 1 tsp ground turmeric
- 5 tbsp raisin

DIRECTIONS

1. Put all the ingredients in a large pan with 1 tsp salt and 500ml water, then heat until boiling and the butter has melted.
2. Stir, cover and leave to simmer for 6 mins. Take off the heat and leave, still covered, for 5 mins. Fluff up and tip into a warm bowl to serve.