

# PILAU RICE

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## INGREDIENTS

60gms butter  
2 cup basmati rice  
2 teaspoon turmeric  
2 bay leaf  
6 green cardamom pods  
8 cloves  
1 teaspoon fennel seed  
2 teaspoon salt  
3 cups boiling water

## METHOD

Step 1

Melt the butter in a saucepan.

Step 2

Add the spices and toast

Step 3

Stir in the rice and salt, stir until it is coated in the butter.

Step 4

Add the boiling water.

Step 5

Cover with a tight fitting lid, and simmer on the lowest heat for 15 minutes--do not stir in the meantime

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# THE COOKERY

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by The Secret Jozi Chef