

PILAU RICE

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

THE COOKERY

by The Secret Jozi Chef