

Cumin Rice

**Preparation time 10 minutes,
cooking time 20 minutes.**

Serves 4

Ingredients

300g basmati rice
(I always use Tilda)

Key Spices

1 tsp cumin
1 inch piece of cassia bark

Warming Spices

2 cloves
4 green cardamoms, lightly bashed

Wet Ingredients

2 tbsp unsalted butter
2 onions, finely chopped
1 tsp pulped garlic
400ml hot water

Method

- 🌿 Melt the butter in a large pan, add the key spices and warming spices, and allow to sizzle for just 30 seconds.
- 🌿 Add the onions and fry for 5 minutes, and then add the garlic and fry for 5 minutes, stirring continuously.
- 🌿 Add the rice to the pan, stir well and pour over the 400ml of hot water (or enough to cover the rice and leave an extra 2cm of water above the rice).
- 🌿 Bring to the boil, and immediately reduce to a simmer.
- 🌿 Cover with a tight-fitting lid, and simmer until the grains are tender and the water has evaporated, usually this takes 5-7 minutes.
- 🌿 Fluff the grains up with a fork before serving.

