

## Cardamom-Scented Basmati Rice Recipe

**Ingredients:** Serves 4-6

275g basmati rice  
15g unsalted butter  
2 tablespoons sunflower or olive oil  
8 green cardamom pods, bruised  
2 bay leaves  
1 teaspoon salt or to taste  
500ml hand-hot water

**Method:**

Wash the rice in several changes of water until it runs clear. Soak it in cold water for 15-20 minutes then drain in a colander. In a heavy-based saucepan, heat the butter and oil together over a low heat. Add the cardamom pods and the bay leaves and let them sizzle for 25-30 seconds. Add the drained rice and salt, stir gently and pour in the hot water. Raise the heat and bring it to the boil and let it boil steadily for about a minute. Reduce the heat to low, cover the pan tightly and cook for 8-10 minutes. Switch off the heat source and let it stand, undisturbed, for 6-8 minutes. Fluff up the rice with a fork and transfer to a serving dish.

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