

# Syawal Rice Recipe

(Malaysian Recipe)

**Ingredients:** Serves 4-6

1kg basmati rice, washed and drained  
5 tablespoons ghee (clarified butter)  
4 cloves  
4 cardamoms  
6-cm length cinnamon stick  
2 star anise  
½ teaspoon cumin seeds (jintan putih)  
100g Masoor dhal, soaked for 30 minutes and drained  
100g Mung dhal, soaked for 30 minutes and drained  
100g Urad dhal, soaked for 30 minutes and drained  
1.5 liters water  
Fried cashew nuts for garnishing

**Sliced:**

1 onion, peeled  
3 cloves garlic, peeled  
4-cm knob ginger, peeled

**Finely ground:**

5 onion, peeled  
4 cloves garlic, peeled  
4-cm knob ginger, peeled

**Method:**

Heat the ghee in a pan over medium heat. Fry cloves, cardamoms, cinnamon stick, star anise and cumin seeds until fragrant. Add the sliced ingredients and stir until golden brown. Stir in the ground ingredients and fry for 3 minutes. Add all the dhalls. Stir-fry for 3 minutes and pour in the water. Stir well and transfer all into an electric rice cooker and bring to the boil. Add rice and cook until rice is done. Garnish with fried cashew nuts and serve. Amount of water used to cook the rice would depend on the type of rice used.

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