

Fragrant Rice

Season: Any

Type: Side dish

Difficulty: Easy

Serves: 30-40 small serves

Recipe source: Inspired by Ranita O'Neill

Equipment:	Ingredients:
<ul style="list-style-type: none"> • Knife • Chopping Board • Large Saucepan • Stirring Spoon 	<ul style="list-style-type: none"> • 50g butter • 2 tablespoons Extra Virgin Olive Oil • 2 medium red onions, halved, thinly sliced • 4 garlic cloves, crushed • 20 cardamom pods, bruised • 4 star anise • 2 cinnamon sticks • 1 teaspoon cloves • 1 teaspoon dried chilli flakes • 1 Kg basmati rice • 2 litres of boiling water • 1 teaspoon salt • Pepper to taste • 1 teaspoon ground turmeric • 1 or 2 cups of sultanas (to taste)

What to do:

- Halve and slice the red onions, and crush and chop the garlic.
- Melt butter and olive oil in a large saucepan over a medium heat.
- Meanwhile measure out all the whole spices: cardamom, star anise, cinnamon sticks, chilli and cloves.
- Add the onion to the hot oil and butter and soften for 2-3 minutes. Then add the garlic and the whole spices and continue to cook for a minute until aromatic.
- Meanwhile boil a kettle, using the scale on the side to measure 2 x 1 litre.
- Measure and add the rice to the pot and stir, then get your helper to pour in the first litre of water, then add the second once boiled.
- Bring to the boil then simmer for 5-10 minutes. Taste the rice and if it is nearly done, turn off the heat and add the turmeric and sultanas, then cover until ready to serve.

Notes

You can add different spices, and ground spices if you prefer, though whole spices look cool and taste great.