

FRIED RICE

Serving 4

INGREDIENTS:

500 g Basmati rice
1 big, 1 small carrots
12-15 beans
½ of a small cauliflower
½ cup green peas
fistful cashew nuts
fistful raisins
2 bay leaf
8 cloves
10 cardamom
2 sticks cinnamon
1 black cardamom
salt to taste
1 tsp sugar
2 tbsp oil
2 tbsp clarified butter

PREPARATIONS:

1. *Wash and chop the vegetables into very fine pieces.*
2. *Wash and soak the basmati rice for 30 mins.*
3. *In a pot add water and bring it to boiling. Add little oil, salt, black cardamon. Add the soaked rice.*
4. *Cook on high for 10 mins and simmer for couple of minutes. Cover with a lid and drain the water.*
5. *Then spread on a plate for the rice to be separated and not sticky.*
6. *In a deep frying pan add oil. Fry the cashew nuts and raisins for a couple of minutes and take them out.*
7. *In the same oil add the bay leaf, crushed cinnamon, cloves and cardamoms.*
8. *Add the vegetables and fry them .*
9. *Add the peas and check all the vegetables are ready.*
10. *Add the rice and stir well and mix everything.*
11. *Add little sugar and clarified butter (ghee) and the fried cashew nut and the raisins.*
12. *Serve hot.*