

## **Turmeric Basmati Rice**

### **Ingredients:**

2 cups basmati rice

2 tablespoons butter (or nuttelex)

1 teaspoon turmeric

1 teaspoon ginger

2 cloves garlic, crushed in mortar and pestle

3 cups of water

2 stock cubes

½ teaspoon of salt

½ teaspoon of pepper

## Method:

- Rinse rice well and soak in water for at least 15 minutes. Drain the rice and set aside (**I have already done this part for you in class**)
- Heat butter in a pot, add garlic, ginger and turmeric and quickly cook for 30 seconds.
- Add in the rice and fry of rice for a couple of minutes, occasionally stirring.
- Add stock cubes to water and mix. Add stock, salt and pepper to your rice.
- Cover pot with a lid and turn heat to low and simmer for 10 minutes or until rice is cooked.
- Serve rice into 4 bowls.