

Classic pilau rice — fluffy, fragrant, restaurant style

The foundation of every Indian meal: basmati rice cooked by the absorption method with whole spices, bay and a knob of ghee. Light, fragrant, and never sticky.

Prep: 15 min **Cook:** 15 min **Total:** 30 min **Serves:** 4 servings **Spice:** Mild

INGREDIENTS

- 300g basmati rice
- 2 tbsp ghee or unsalted butter
- 1 small onion, thinly sliced
- 4 green cardamom pods
- 1 cinnamon stick
- 4 cloves
- 2 bay leaves
- 1 tsp cumin seeds
- 600ml hot water
- 1 tsp salt

METHOD

1. Rinse the basmati in cold water until the water runs clear, then soak for 20 minutes and drain.
2. Heat ghee in a heavy lidded pan; add cumin, cardamom, cloves, cinnamon and bay leaves and sizzle 30 seconds.
3. Add sliced onion and fry 5 minutes until softened and lightly golden.
4. Stir in the rice and toast for 1 minute so each grain is coated in ghee.
5. Pour in hot water and salt; bring to a brisk boil.
6. Cover with a tight lid, reduce to the lowest heat and cook for 12 minutes without lifting the lid.
7. Rest off the heat, covered, for 5 minutes.
8. Fluff gently with a fork before serving.

CHEF'S TIPS

- Soaking is the single biggest factor in long, separate grains — never skip it.
- Use a 1:2 rice-to-water ratio by volume for absorption-method pilau.
- Resting after cooking finishes the steaming process and prevents stickiness.

ALLERGENS

Contains: Dairy (ghee/butter)

Free from: Gluten, Egg, Soy, Peanut, Tree nuts, Shellfish

- Vegan: Replace ghee with sunflower or rapeseed oil.

TOO BUSY TO COOK?

We cook this in our Richmond kitchen every evening from 4pm. Order collection or delivery at jaflongtandoori.online, or call 020 8332 1339. Catering for 10 to 200 guests:
jaflongtandoori.online/catering/hub