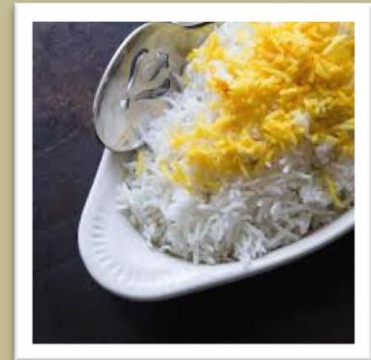


Fluffy Basmati Rice

Method:

- Rinse the rice in fresh cold water until the water runs clear
- Put 750ml of water in a pot/pan and bring to the boil
- Add the rice and simmer rapidly, uncovered for 8 minutes
- Stir occasionally to stop the rice from sticking
- After 8 minutes drain the rice in a colander or sieve
- Pour a half inch of boiling water (from the kettle) into the pot/pan and place the sieve on the pan, ensuring that it isn't in contact with the water (this would result in soggy bottomed rice).
- Cover the pot and rice with aluminium foil, return to the heat and simmer for 10 minutes after which time, you've got it..... perfectly fluffy rice.



Note: I just used a stacking pot with a steaming section with the lid - off and then on!

Options to Jazz it up:

1. At the stage the rice is added to the pot of boiling water - add 4 cloves and 1/4 teaspoon of turmeric. The cloves add a lovely aromatic flavour while the turmeric gives white Basmati a vibrant yellow appearance.
2. Add 1 cinnamon stick and 3 bay leaves.
3. At the steaming stage add some finely chopped already sautéed onion and toasted almonds.