

# Indian Yellow Rice

Bialik College Kitchen Garden Program



## Ingredients:

- 1 tablespoon olive oil
- 400g Basmati rice
- 2 cups water
- 1 cup vegetable stock
- 1 teaspoon salt
- 1 teaspoon dark mustard seeds, toasted
- 1 teaspoon cumin seeds, toasted
- 1 cinnamon stick
- 1 teaspoon ground turmeric
- ¼ cup currants
- 1 small handful of coriander, finely chopped

## Equipment:

- metric measuring scales, cups and spoons
- small frying pan, for toasting seeds
- chopping board
- cook's knife
- medium-sized saucepan with lid
- wooden spoon
- fork
- serving dishes

## Method:

1. Prepare all ingredients based on the instructions in the ingredients list.
2. Heat the oil in the saucepan over a medium-high heat. Add the rice and fry for 1-2 minutes, stirring all the time.
3. Pour the water and stock into the saucepan, add the salt, spices and currants, and stir through the rice.
4. Bring the rice to a simmer over a medium heat, then reduce the heat to its lowest setting and cover with the saucepan lid.
5. Cook for 15 minutes or until all the water has evaporated. Taste for texture and seasoning, add more water if rice needs to cook for longer.
6. Once the rice is cooked, remove the saucepan from the heat and let it stand with the lid on for 5 minutes.
7. Remove lid, fluff the rice with a fork, and transfer to the serving dish.
8. Sprinkle with coriander and serve.