

# Southern style basmati rice

## Recipe for 4

### Description

This is another style of spiced rice very common in southern India.

### Note

Pre cooking the rice will give you a better result. Be creative with the spices and make your own recipe's.

### Ingredients

#### For the risotto

- 250 Gr Basmati rice
- 1 Unit(s) White onion
- 1 Clove(s) Garlic
- 1 Tsp Fresh ginger
- 1 Tsp Cumin seeds
- 1 Tsp Mustard seeds
- 5 Unit(s) Cardamom
- 1 Leaf(ves) Bay leaf
  
- Vegetable oil
- Salt and pepper
- Butter

### Preparation

- Preparation time **30 mins**

#### General preparation

Start by rinsing the rice. In a large pot cook the rice in salted boiling water until it is al dente. Drain the rice and cool. Heat a large pan with oil and roast all the ingredients including the garlic and the ginger. Once the oil is fragrant add the rice and salt and pepper to your taste.

**Bon appétit!**