

BELMONT
FORUM
FRESH

PESHWARI RICE



SERVES 6



30 MINS



4 SIMPLE STEPS

Ingredients

- 350 g basmati rice
- 600 ml water
- 4 cloves
- 4 tbsp ghee
- 4 tbsp brown sugar
- 1 cinnamon stick
- 2 bay leaves
- 1 tsp cumin seed
- 1/4 cup sultanas
- 1/4 cup toasted flaked almonds



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1. Cook the rice in the water with the cloves. Once cooked, drain the rice thoroughly and carefully remove the cloves.
2. In a separate saucepan heat the ghee and the sugar on a low heat so that it caramelizes. Add the cinnamon stick, bay leaves, cumin seeds and stir.
3. Add the drained rice, sultanas and almonds and stir thoroughly.
4. Cover and cook gently on a low heat for 5-10 mins stirring occasionally to make sure the bottom does not burn.

