

Basmati rice



Serves: 4

Time

Preparation time 15–20 minutes

Ingredients

- 300g basmati rice
- approximately 600ml boiling water

Method

1. Place the rice in a sieve and wash under cold running water and drain well.
2. Pour boiling water into a medium sized saucepan, allow it to return to the boil, then tip in the rice and wait until it comes back to boiling point.
3. Turn the heat down low, then cover with a lid and simmer for 10–12 minutes or until the rice is tender.
4. Drain thoroughly in a sieve and rinse with boiling water. Fluff up with a fork before serving.