

## **Anita's Fragrant Basmati Rice (serves 4).**

### **Ingredients**

2 cups long grain basmati rice  
one small onion (long fine slices)  
teaspoon of cumin seeds  
2/3 pieces casia bark  
one crushed black cardamons  
2/3 cloves  
1/2 Bay Leaves  
half cup frozen peas/petit pois  
half-one teaspoon salt (according to taste)

### **Method**

Heat oil in a pan. When hot add casia/cloves/bay leaves/black cardamon and cumin. When seeds start to pop wait twenty seconds and then add the sliced onion. Saute the onion for only an minute, adding the washed rice almost immediately.

Stir through and toast the rice on low heat for about 2 mins.

Add double the amount of water as rice (ie four cups in this case).

Add salt to taste and bring to the boil. Turn down to medium heat and simmer. A couple of minutes before all the water is absorbed and the rice is thoroughly cooked, place frozen peas on top of the rice and allow to cook under the steam. (If the rice begins to stick before fully cooked, add a little extra boiling water from the kettle).