



This is the traditional family method and the way my father has always cooked rice for us at home. It's my favourite; simple, takes only about 10 minutes (for the white rice) and makes the most of the natural, beautiful fragrance and flavour of Basmati rice. See what you think, it should work for you every time!

*Serves 4 hungry people*

**Ingredients:**

2 cups of Green Saffron Indian Aged Basmati Rice, \*washed thoroughly in cold water and drained  
4 cups of cold water  
Good handful of coriander and/or chives, finely chopped (optional)

**NB:**

Use 5 cups of cold water for this recipe if you're using our Brown Basmati Rice. And rather than 10minutes, the total cooking time is anything from 30 to 35 minutes.

*How to cook beautifully fluffy rice:*

1. Tip the washed, drained rice into a thick bottomed saucepan or casserole.
2. Then, pour the cold water (or cold stock) into the pan, give it a quick but gentle stir, place on the hob and bring to a rapid boil.
3. As soon as the water starts to boil turn down the heat to a gentle simmer and half cover the pan with a lid.
4. When all the water has gone your Basmati rice is cooked!!
5. Take off the lid, fluff gently with a fork, sprinkle with the coriander and chives (if using) and serve immediately...super simple!

**Serving suggestion:**

Serve with any of the delicious GREEN SAFFRON wonder curries and riata.

**Bonus Hints:**

1. 1 cup of uncooked rice should satisfy 3 people or 2 hungry people, (when you've cooked it!).
  - a. About 80g or 3oz of dried rice is good for one hungry person
2. 1 cup of uncooked rice roughly expands to 2 cups of cooked rice.
3. \*You can wash the uncooked rice by pouring it into a fine sieve, placing it under the cold water tap and running cold water through it, gently shaking the sieve until the stream of water in the sink is no longer cloudy but, clear!
4. You can try putting a couple of lightly crushed whole Green Saffron green cardamom pods and 2 or 3 cloves in the boiling water if you'd like for a little added aromatic flavour.

**Remember:**

This recipe has been tried and tested by the Green Saffron Masaalchi and is pretty much guaranteed, but if you want to change the quantities of a couple of ingredients go for it....experiment and enjoy your cooking. With Green Saffron spices you can't go wrong!!!

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