

Cardamom & Cumin Infused Basmati Rice

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 35 minutes

Chef's Notes

You may want to remove the cardamom seeds after cooking as they are very strong if you happen to bite into one.

This rice can also be cooked using the oven method or the rice cooker method.

Step 1: Soaking the Rice (optional)

- 1 cup basmati rice

Rinse the rice under cold water to remove any surface starch, if desired. Soak the rice in about twice the amount of water for approximately 15 to 20 minutes, or according to the manufacturer's instructions.

Step 2: Cooking the Rice

- 1/2 tsp sea salt
- 1 tsp cumin seeds
- 1 to 2 tsp whole cardamom pods
- 1 1/2 to 2 cups water or light stock

Place the rice, salt, spices and liquid into a medium-sized pot. Bring to a boil over medium-high heat, stirring occasionally to prevent sticking.

Once the liquid comes to a boil, cover with a tight-fitting lid and turn the heat down to the lowest setting. Let cook for approximately 15 to 20 minutes, or according to the manufacturer's instructions.

Step 3: Resting & Serving the Rice

Once done, remove from the heat and let rest, covered, for 10 to 30 minutes. Gently fluff with a fork before serving.