FIGARO
SINCE 1919

Kashmiri Pulao

Serve: 2

Ingredients:

1) 2 cups basmati rice
2) 1 inch cinnamon
3) 1 tsp shahjeera/caraway seeds
4) 1 patta
5) 3 cloves
6) 2-3 green cardamoms
7) 2 black cardamoms
8) 1/2 tsp dry ginger powder
9) 1 tsp fennel powder
10) 2 pinches of saffron
11) 1 tbsp Figaro Pure Olive Oil
12) 4 cups water
13) Salt, to taste

Methods:

Step 1: Heat Figaro Pure Olive Oil in a pan. Add spices and fry.
Step 2: Add ginger powder, fennel powder and rice. Mix well.
Step 3: Add crushed saffron and sautÃ© for a minute.
Step 4: Pour water and salt. Cover pan and cook till water is absorbed.
Step 5: Fluff rice and garnish with fried onions and dried fruit.
Step 6: Serve hot with curry or dal and raita.