

AROMATIC ASSAM RICE

Preparation time 20 mins
Cooking time 10 mins



Ingredients

Basmati rice – 60 gm
Water – 140 ml
Muslin cloth- just as big as handkerchief
Assam tea- 1 teaspoon
Clove – 4 pods
Cinnamon -1 small stick
Cardamom green -2 no.
Oil- 10 ml
Salt – 1½ teaspoon

Method

Wash the rice and soak for 10 min
Boil the water in a deep pan with little salt and oil with lid on
Make a bag of the muslin cloth with the spices and the tea leaves sealed inside like a money bag or potli in Hindi or Urdu language.
As the water start boiling and the colour changes with aromatic flavours of spices are felt add the soaked rice to the boiling water
Stir in and mix for couple of minutes.
Boil the rice till it get cooked 95% then drain the excess water.
Shake the rice a bit and serve hot in a service bowl.

Goes well with any curry

