



PERFECT BASMATI RICE  
(Serves 4)

**Ingredients:**

- 1 cup basmati rice (a large teacup is fine)
- 1 tsp salt (optional, if you prefer salted rice)
- 1 tablespoon extra virgin olive oil
- 1.5 cups water (using the same cup as you measured the rice)

**Method:**

Put the rice in a large bowl and fill with tap water. Wash the rice to remove the starch and carefully drain the water out of the bowl. Repeat the process and then add fresh tap water, ensuring the rice is well covered. Leave to soak for at least 30 minutes.

When you're ready to cook the rice, add the 1.5 cups of water, extra virgin olive oil and salt (if using) into a saucepan. Bring the pan to the boil. Drain the water from the rice again, and carefully add the rice to the boiling water. At this stage, the rice is very delicate so do not stir. Instead, gently shake the saucepan to ensure the rice is evenly distributed.

With the lid off, leave the rice on a high heat until the water mostly has been absorbed. Put the lid on, turn the heat down to the lowest heat and leave to

steam for 5mins. Leaving the lid on, switch the heat off altogether and leave to sit for about 15minutes. It's now ready to serve!