

Clove Scented Basmati Rice

Description:

Serving Size: 10 kg

Categories: Side Dishes

Cost Per Kilo

\$ 2.01

Action **Date** **Initials**

Created: 7/21/2012 CR

Revised:



Amount	Measure	Ingredient	Preparation Method	Product No.
5.000	kg	Basmati rice		20-100001177
0.500	kg	Butter		20-100001601
0.200	lt	Vegetable oil		20-100001608
1.000	kg	Onions	peeled, chopped	20-100000835
0.006	kg	Cloves, whole (6)		20-100001280
0.040	kg	Cardamom power		20-100001271
0.015	kg	Cinnamon sticks		20-100001278
0.008	kg	Bay leaves (3)		20-100001270
1.000	grm	Saffron		20-100001303
8.000	lt	Chicken stock	see recipe	50-100000046
0.100	kg	Salt		20-100001323
0.025	kg	Pepper		20-100001295

Method of Preparation:

- Rinse the rice several times
- Strain and allow to dry
- Heat the oil and butter together and sauté the onions. Turn the heat down and stir in the cloves, cardamom,
- cinnamon sticks, bay leaves and saffron
- Add the rice and stir everything together. Add the stock
- Bring to a boil, reduce heat and cover. Cook for 18 minute until all of the stock has been absorbed and the rice is cooked.
- Season to taste