Fragrant Rice

**Season:** Any  
**Type:** Side dish  
**Difficulty:** Easy  
**Serves:** 30-40 small serves  
**Recipe source:** Inspired by Ranita O’Neill

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
</tr>
</thead>
</table>
| • Knife  
• Chopping Board  
• Large Saucepan  
• Stirring Spoon | • 50g butter  
• 2 tablespoons Extra Virgin Olive Oil  
• 2 medium red onions, halved, thinly sliced  
• 4 garlic cloves, crushed  
• 20 cardamom pods, bruised  
• 4 star anise  
• 2 cinnamon sticks  
• 1 teaspoon cloves  
• 1 teaspoon dried chilli flakes  
• 1 Kg basmati rice  
• 2 litres of boiling water  
• 1 teaspoon salt  
• Pepper to taste  
• 1 teaspoon ground turmeric  
• 1 or 2 cups of sultanas (to taste) |

**What to do:**

- Halve and slice the red onions, and crush and chop the garlic.
- Melt butter and olive oil in a large saucepan over a medium heat.
- Meanwhile measure out all the whole spices: cardamom, star anise, cinnamon sticks, chilli and cloves.
- Add the onion to the hot oil and butter and soften for 2-3 minutes. Then add the garlic and the whole spices and continue to cook for a minute until aromatic.
- Meanwhile boil a kettle, using the scale on the side to measure 2 x 1 litre.
- Measure and add the rice to the pot and stir, then get your helper to pour in the first litre of water, then add the second once boiled.
- Bring to the boil then simmer for 5-10 minutes. Taste the rice and if it is nearly done, turn off the heat and add the turmeric and sultanas, then cover until ready to serve.

**Notes**

You can add different spices, and ground spices if you prefer, though whole spices look cool and taste great.