

# QUICK BOILED BASMATI RICE METHOD

— LIGHT, FLUFFY & PERFECT EVERY TIME —

## INGREDIENTS (SERVES 2-3)



**1 CUP**  
BASMATI RICE



**4 CUPS**  
WATER



**1 TSP**  
HIMALAYAN SALT  
(OR CELTIC SEA SALT)



**KNOB OF**  
BUTTER  
(OPTIONAL)

### ★ RATIO GUIDE

1 CUP RICE  
=  
4 CUPS WATER  
  
THE **GOLDEN RATIO**  
FOR PERFECT RICE



**1**

### RINSE THE RICE

Rinse the rice in cold water until the water runs clear. This removes excess surface starch and helps create light, separate grains.



**2**

### BRING TO THE BOIL

In a large pan bring the 4 cups of water to a boil. Add the salt and butter if using.



**3**

### COOK THE RICE

Add the rice to the boiling water and give it a gentle stir to separate the grains. Return to the boil and cook uncovered for **10-12 minutes**, or until tender but still holding its shape.



**4**

### DRAIN & REST

Drain the rice well, cover, and leave it to rest for a few minutes. This allows the remaining steam to finish cooking and helps the grains become light and fluffy.



**5**

### KEEP WARM (OPTIONAL)

For even better results, place the covered rice somewhere warm, such as a low oven or warming drawer, for **10-30 minutes** before serving. This helps the grains dry slightly and separate beautifully.

### ★ CHEF'S TIPS



Do not use less water – it can lead to unevenly cooked or sticky rice.



Avoid stirring too much while cooking – it can break the grains and make the rice sticky.



Resting is key! It's the secret to light, fluffy and perfectly separate rice.



Fluff gently with a fork just before serving.

*Great rice makes a great curry even better!*



# Stevie's Curry Magic

