

Indian Rice Salad

From Nelson's Kitchen
Print

I made this recipe in large quantities for our Summer Garden Party and it was a great success.

Ingredients:

- 8 3/4 oz basamati rice
- 17 fl oz hot water
- 1 3/4 oz slivered almonds
- 2 cloves
- 1/2 cup distilled white vinegar
- 1/6 cup sugar (find equivalent Tablespoons)
- 1/4 teaspoon salt
- 1 cinnamon stick
- 4 cardamon pods
- 2 Tablespoon vegetable oil
- 1 teaspoon saffron threads
- 1 teaspoon cumin seeds
- 1 teaspoon turmeric
- 1 teaspoon salt
- 1 bunch of fresh spinach
- Half a red onion, thinly sliced and pickled
- 2 Tablespoon cilantro, chopped
- the juice of 1 lime
- 2 Tablespoon olive oil

Procedure:

1. Perfume the oil

- Place the saucepan with a lead in which you will cook the rice over medium heat and allow it to warm through.
- Add the oil, cloves, cinnamon and cardamom.
- Stir a bit and let the oil heat up, stirring occasionally. Once the spices begin to perfume the kitchen, remove them from the oil and discard.

2. Toast the slivered almonds

- Heat oven to 300 F
- Spread slivered almonds onto a clean baking sheet
- Toast almonds until very lightly golden and they start to release their fragrance (15 to 20 minutes). Monitor closely as they can easily overcook and become bitter.

3. Cook the rice

- Add the rice and the cumin to the perfumed rice stir to coat well.
- Add the turmeric and salt and stir them in.
- Add the water and the saffron threads and bring it to a simmer.
- Once simmering put the lid on and turn down the heat.
- Let cook for 12 minutes.
- Turn the heat off and leave the rice to cook for a further five minutes.

4. Fluff and cool the rice

- Take the pan off the heat.
- Use a fork fluff up the rice and spread it onto a baking sheet to cool down.

5. Assemble the salad

- Transfer the rice to a large bowl.
- Add the spinach, coriander, sliced onion, lime juice, olive oil and mix it all together well.
- Arrange into a serving dish and sprinkle the toasted almonds on top.
- Serve at room temperature.