

Kashmiri Pulao

Kashmiri Style Spiced Basmati Rice Pilaf



Yield: Serves 2-4

Ingredients:

Pulao:

- 2 Cups Basmati Rice (**Chawal**)
- 3 Cups Water
- 1 Cup Whole Milk (**Doodh**)
- ½ tsp Jaggery (**Gur**) - grated fine
- 1 Tbs Ghee
- Kosher Salt (**Namak**) to taste
- 1 small Red Onion (**Pyaz**) - sliced thin
- 2 Tbs Golden Raisins (**Kishmish**)
- 2 Tbs Walnuts (**Akhrot**) - chopped
- 2 Tbs Cashew Nut Pieces (**Kaju**)
- 2 Tbs Sliced Almonds (**Badam**)
- ⅛ tsp Saffron Threads (**Kesar**)

-OPTIONAL GARNISH-

- ¼ Cup Fresh Pomegranate Seeds (**Anar**)

Masala:

- 1 Tbs Ghee
- 1 Cinnamon Stick (**Dalchini**)
- 2 tsp Caraway Seed (**Sajira**)
- 1 Bay Leaf (**Tej Patta**)
- 4 Whole Black Peppercorns (**Kali Mirch**)
- 2 Green Cardamom Pods (**Choti Elaichi**)
- 2 Whole Cloves (**Luang**)
- 2 tsp Fennel Seed (**Saunf**) - ground into a fine powder
- ½ tsp Dried Ginger Powder (**Adrak**)

Preparation:

- 1) Rinse rice under cold water until water runs clear - Place rice in a container and add enough clean water to cover - Set aside to soak for 30 minutes
- 2) Heat 1 Tbs of ghee over medium-high heat in a large, heavy bottomed pan with a tight fitting lid
- 3) Once ghee is hot, add the masala ingredients and sauté until fragrant (apx 1 minute) - Add jaggery and thoroughly combine
- 4) Drain rice and add to the pan and thoroughly combine - Add saffron threads and sauté for 1 minute - Add water and milk - Bring to a boil
- 5) Once boil has been achieved, reduce heat to a simmer - Loosely cover and allow rice to simmer for 15-20 minutes or until most of the water has been absorbed - Remove from heat, tightly cover and set aside until needed
- 6) Heat the remaining Tbs of ghee in a small skillet over medium heat until shimmering - Add raisins, walnuts, cashews, and almonds and sauté until the cashews are golden (DO NOT BURN)
- 7) Remove the raisins and nuts from the skillet using a slotted spoon and set aside
- 8) To the same skillet add the onion and sauté until lightly browned (apx 10-12 minutes)
- 9) Add the raisins and nuts back to the skillet and continue to sauté for an additional 2 minutes (stirring frequently)
- 10) Remove lid from the rice and fluff with a fork (can remove whole masala ingredients and discard if desired or just ask guests to 'eat around them')
- 11) Add the onion mixture to the cooked and fluffed rice and thoroughly combine
- 12) Transfer to a serving dish (garnish if desired) and serve immediately with raita, chutney(s), and pickle of choice or as part of any Indian meal