



Sri Lankan Yellow Rice

Ingredients-100g ghee, 2 medium onions chopped, 4 garlic cloves crushed, 6 curry leaves, 450g long grain or basmati rice 1 tsp black peppercorns, 1 tsp chopped lemongrass, ½ tsp whole cloves, 1 tsp crushed cardamom pods, 1 tsp turmeric, 1 ½ cup coconut milk, water, 1 tsp salt.

Method-Heat the ghee until very hot, peppercorns, cloves, and cardamom pods. Add the onions, garlic and curry leaves. Fry until the onions are soft. Add the turmeric and salt and fry for 1 minute. Add the rice and mix well frying for 2 minutes. Add the coconut milk and enough water to cook the rice by absorption. Cover the pan with a lid, once the rice has come to the boil turn down to simmer and leave covered until the rice has absorbed all of the liquid.

Garnish-Melt the ghee, fry 1 cup of cashews, sultanas and tomato slices alternatively. Remove the whole spice from the top of the rice with a spoon and transfer the rice to a warmed serving dish. Arrange the tomato slices, sultanas, cashew and hard boiled egg slices on top of rice. Serves 6.