Basmati Rice - simple

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Ingredients	Serves 4	Serves 60
Ghee (green tin)	3 tbs	3 cups
Basmati rice	2 cups	6½ kg
Chicken stock cubes	2	30
Hot water	3½ cups	12 litres
Turmeric	½ tsp	2½ tbs
Cardamom pods, bruised	6	90
Rosewater	1 tsp	1/3 cup
Coriander - fresh	1 tbs	1 cup

Method

1. Wash the rice three times to remove the starch.
2. Drain and let dry for an hour.
3. Saute rice in ghee for 5 minutes.
4. Add turmeric and saute for another minute.
5. Add the hot water, rosewater, cardamom pods and stock cubes and bring to the boil.
6. Cover and simmer on very low heat for 20 minutes.
7. Remove cover and fluff up rice with a spoon.
8. Garnish with chopped coriander.