

*This is a very versatile, lightly flavoured rice. As always, use a good quality Basmati rice, soak it for 20–30 minutes, then drain well. It is most important that the lid of the haandi fits well to ensure perfect rice.*

## chick pea and tomato rice

*(Kabli Chana Aur Tamajar Chawal)*

- 1 Heat the ghee with the oil in a haandi or saucepan until hot.
- 2 Add the onions, black cardamoms, cinnamon, cloves and peppercorns and stir-fry over a high heat for about 2 minutes, then add the ginger, garlic, salt and sliced tomatoes.
- 3 Stir in the drained chick peas and rice and lower the heat to medium. Add 1 tablespoon of the fresh coriander.
- 4 Pour in the water, cover tightly and cook for about 15–20 minutes or until all the water has been fully absorbed.
- 5 Remove the haandi from the heat and leave to stand for 3–5 minutes before serving the rice, garnished with the remaining fresh coriander.

### ingredients

- 1 tablespoon vegetable ghee
- 2 tablespoons corn oil
- 2 onions, sliced
- 2 black cardamoms
- 1 cinnamon stick
- 2 whole cloves
- 4 black peppercorns
- 1 teaspoon ginger pulp
- 1 teaspoon garlic pulp
- 1½ teaspoons salt
- 2 tomatoes, sliced
- 1 x 425 g (14 oz) can chick peas, drained
- 400 g (13 oz) Basmati rice, washed and drained
- 2 tablespoons chopped fresh coriander
- 750 ml (1¼ pints) water