

If you like cooking curries, it is always a good idea to have a packet of good quality Basmati rice in your larder. This recipe is probably one of the easiest in the world and, of course, extremely versatile. Rice should be washed thoroughly in warm water, rubbing it with your fingers. Wash it at least three times and drain in a sieve.

plain **boiled rice**

ingredients

400 g (13 oz) Basmati rice
750 ml (1¼ pints) water
1 teaspoon salt
knob of butter (optional)

1 Wash the rice thoroughly and drain in a sieve. Place it in a heavy-based saucepan, pour in the water, add the salt and bring to the boil over a high heat. Reduce the heat to medium low, add the butter, if using, cover with a tightly fitting lid and cook for 12–15 minutes. When the rice is cooked, leave it to stand, covered, for 5 minutes before serving.