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Pulau Rice

Source: Langford family recipe

Ingredients:

- 2 cups of basmati rice, washed thoroughly
- Large pinch of curry tree leaves
- 2 cinnamon sticks
- 2 tsp cloves
- 2 tsp cardamom leaves
- 4 chicken stock cubes (low salt)
- Large tbsp ghee
- $\frac{1}{2}$ cup peas (frozen is fine)
- 4 cups boiling water

Method:

1. Place all ingredients in a large microwavable dish.
2. Cover with plastic wrap, leaving one edge open to allow steam release.
3. Once the water has evaporated, fluff up the rice with a fork and pick out seeds & leaves.

* Make a bouquet garni by breaking cinnamon sticks in half, and dividing the curry tree leaves, cardamom pods and cloves into four. Wrap each spice pile in a square of muslin and tie securely.