

coconut rice

preparation time: 10 minutes

Cooking time: 55 minutes

chilli rating: mild

difficulty Level: medium

Serves: 6-8 as part of a
main meal

ingredients

1 recipe steamed basmati rice (see Ajoy's tips)

2-5 dried red chillies

2 tbs coriander seeds

1 tsp sesame seeds

1 tsp cumin seeds

1 cup desiccated coconut

1/3 cup vegetable oil

1 tsp black or brown mustard seeds

1 tsp split white lentils (optional)

2 tbs unsalted roasted peanuts, chopped

15 fresh curry leaves

juice of 1 lemon

1 tsp salt

method

Prepare rice as directed (see Ajoy's tips) and keep hot.

Heat a non-stick frying pan over medium heat. Add 1-4 of the chillies (according to taste), coriander, sesame and cumin seeds and dry-roast, stirring frequently, until fragrant. Set aside to cool slightly.

Return pan to medium heat. Add coconut and cook, stirring constantly, until golden-brown. Set aside.

Place dry-roasted coconut spice mixture in a grinder and grind to a fine powder. Set aside.

In a large saucepan, heat oil over medium heat. Add mustard seeds and cook, stirring, until seeds pop. Stir in lentils (if using), and cook, stirring, until lightly golden. Add 1 chilli, peanuts and curry leaves and cook, stirring, until fragrant. Stir in lemon juice and salt.

Add dry-roasted coconut spice powder to pan and remove pan from heat. Add the rice and toss until well combined. Serve warm.

Ajoy's tips

The amount of rice used for this recipe is 2½ cups basmati rice 5 cups water and ½ teaspoon salt. To follow the preparation for perfect steamed basmati rice read Ajoy's blog [Is it baasmati or basmaati?](#) Well, whatever it is how do you get it so tender?