

Coconut Milk Palau (4 servings)

Ingredients:

For Palau

- Royal Basmati Rice – 1 CUP
- Water – 1 CUP
- Coconut milk – 1.5 CUPS
- Bay leaf – 1
- Cinnamon stick – 1 INCH piece
- Cloves – 2
- Cumin seeds – 1 TSP
- Oil - 2 TBSP
- Salt – ½ TSP

For Garnish

- Fried cashews – 2 TBSP
- Chopped cilantro 2 TBSP

Cooking Method:

1. Wash rice thoroughly and soak the rice in 1 cup of water for 30 mins
2. Take a pressure pan or instant pot and heat 2 tbsp of oil
3. Add cumin seeds, cloves, cinnamon stick, bay leaf and fry till they turn light brown.
4. Add soaked rice along with the water
5. Add Salt
6. Add 1.5 cups of coconut milk and mix well.
7. Close the lid and pressure cook upto 2 whistles and switch off and wait for the pressure to release fully (for instant pot – pressure cook for 5 mins and switch off and let it cool down)
8. Open the lid and toss the rice gently with a fork.
9. Garnish with chopped cilantro and fried cashews.
10. Serve hot with any curry.