

traditional rice

Ingredients

- 2 cups of par-boiled basmati rice
- 4 cups water
- 200 grams of egg noodles
- 2 tbsp rice bran oil
- 1 tbsp sea salt
- 1 tsp Hawaii

Method

- Heat oil in a saucepan then fry the egg noodles until golden brown
- Rinse the rice then add to the egg noodles, stir until well combined
- Pour the water into the saucepan & stir while adding the sea salt and hawaii
- Cover, then allow to simmer on a low heat until all the water has been absorbed
- Once rice is tender, turn off the stove & allow it to rest for five minutes before serving