

Recipe

Orange Pulav

By

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Ingredients

- Basmati rice - 1 cup
- Ripe oranges (Loose jacketed) - 3
- Seedless green grapes - ¼ cup
- Cashew nuts - 1 tbsp
- Grated fresh coconut - ¼ cup
- Cardamoms - 2
- Cinnamon - 1 inch piece
- Bay leaf - 1
- Orange red color - a pinch
- Green chilies - 4 or 5
- Ghee or oil - 3 tbsp
- Ginger - ¼ inch piece
- Coriander leaves - ½ small bunch

Preparation

1. Wash and soak rice for 10 minutes.
2. Cut green chilies lengthwise.
3. Extract coconut milk from grated coconut.
4. Peel one orange and keep separately.
5. Take juice from other two oranges and strain to remove seeds.
6. Grind ginger to smooth paste.
7. Heat ghee or oil in pressure pan and fry garam masala spices and green chilies.
8. Add ginger paste and rice.
9. Fry for another two minutes.
10. Mix orange juice with coconut extract and make it up as two cups with enough water.
11. Boil this separately and pour over rice with enough salt, and color.
12. Mix gently, reduce flame and pressure cook for 10 minutes.
13. After removing from fire, mix fried cashew nuts, orange segments, and grapes and cut coriander leaves.
14. Serve with masala raitha or mixed vegetable raitha.

Serves

2 Persons.

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