

Til aur Curry Patta Bhat

Rice seasoned with sesame seeds

Ingredients

Ingredients	Quantity	Ingredients	Quantity
Basmati rice, cleaned, Soaked in water for 1 hour, drained	2 cups / 400 gm	Curry leaves (kadhi patta)	18
Water	3 1/2 cups / 700 ml	Mustard seeds (rai)	1 tsp / 3 gm
Salt	2 tsp / 8 gm	Cumin (jeera) seeds	1 tsp / 2 gm
Sesame (til) oil	3 tbsp / 45 ml	Sesame (til) seeds	3/4 cup
		Lemon (nimbu) juice	2 tbsp / 30 ml

Method

1. Put the drained rice, water, and salt in a heavy pan. Bring to the boil. Reduce heat, cover the pan with a lid and cook until the rice is cooked and the water is absorbed. Keep warm and put aside.
2. Heat the sesame oil in a saucepan; add the mustard and cumin seeds crackle. Reduce heat and add sesame seeds; sauté until they are evenly golden brown.
3. Add this seasoning with the lemon juice to the cooked rice. Mix well, taking care that the rice grains do not break.