

Creamy Rice (Chris Leaver)

(Vegetarian)

Serves 4 people

Ingredients

- 400g basmati rice (2 cups)
- 120 g coconut cream powder
- 100g dried vegetables
- 1 teaspoon salt
- 2 rounded teaspoons vindaloo powder
- 1 sliced onion
- 2 tablespoons oil
- 4 cups of water

Method

- 1) Soak dried vegetables in boiling water until rehydrated
- 2) Fry the onion in the oil
- 3) Add vindaloo powder, fry for 1-2 minutes, then add rice
- 4) Add the water, salt, vegetables and coconut cream powder
- 5) Cook stirring frequently, add more water if necessary
- 6) Serve.

Variations

- Substitute arborio or short grain rice
- Add 1/2 cup of nuts (walnuts/ pine nuts near end of cooking rice)
- Use 1 packet of satay sauce mix instead of the vindaloo powder

Number of people	Two	Four	Six	Eight	Ten
Rice	200g	400g	600g	800g	1000g
Coconut cream powder	60g	120g	180g	240g	300g
Dried vegetables	50g	100g	150g	200g	250g
Salt	½ teaspoon	1 teaspoon	1½ teaspoons	2 teaspoons	2½ teaspoons
Vindaloo powder	1 teaspoon	2 teaspoons	3 teaspoons	4 teaspoons	5 teaspoons
Water	2 cups	4 cups	6 cups	8 cups	10 cups