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Tomato Rice Pilaf

Grant McGregor
The Hilton International Brasserie

Ingredients

- 1 tbsp gee or oil
- 3 tsp yellow mustard seeds
- 2 large brown onions, chopped
- 1 inch of ginger, chopped
- 2 cloves garlic, chopped
- 1 tsp chilli powder
- 2 tsp turmeric
- 8 large fresh tomatoes
- 2 cups basmati rice
- 350ml water
- Salt and pepper

Method

Separate the onions, ginger and garlic into two piles (one is for the tomato sauce and the other for the pilaf).

Heat the gee in a pot until hot, add the mustard seeds and cook until they start popping and bubbling. This should take 10 seconds. Be careful not to burn them.

Add the onion, ginger and garlic and cook for 5 minutes.

Now add chilli powder and turmeric, sauté for 10 seconds till fragrant then add in the diced tomatoes. Simmer for 10 minutes then take off the heat.

In another pan heat up some more oil to cover the base of the pan. Sauté the remaining onion, ginger and garlic for 5 minutes then add the basmati rice.

Sauté till all rice granules are evenly coated. Add the tomato sauce mix and 350ml of water, and salt and pepper to taste.

Put straight into your rice cooker and cook as per usual.