

KAHABUTH

YELLOW RICE (picture on next page)

(Serves 6 – 8)

Kahabuth is the popular rice preparation for all festive occasions and Samba is the rice used. It is deliciously fragrant and the centrepiece for chicken and pork curries, ala-thel, vambotu, seeni-sambol, chutneys, pickles and pappadams. No Christmas or Easter is complete without the table groaning with these delicacies.

2 tablespoons vegetable oil	6 cups Samba/Basmati rice
1 large onion, chopped,	1 teaspoon turmeric powder
1 sprig curry leaf	1½ cups coconut milk
6 cardamoms and 20 cloves crushed together	1 teaspoon garlic, whole
2 sticks cinnamon	Warm water, as needed
1 teaspoon peppercorns, lightly bruised	1 teaspoon salt, or to taste.
2 lengths rampe	Fried cashew nuts and fried raisins

Method

1. Heat the oil. Don't let it smoke
2. Add onions, curry leaf, cardamoms, cloves, cinnamon, peppercorns, rampe
3. Fry till onions are soft
4. Stir in the rice and coat well
5. Remove immediately to the rice cooker and add the rest of the ingredients. Mix well
6. Fill cooker up to the level of the water required –i.e. 6-cup level if using Basmati and 7-cup level if using the samba rice, for samba needs more water.
7. When cooked, remove cinnamon, curry leaves and rampe.
8. Serve onto platter and garnish with cashew nuts, and raisins and drumstick leaves.

Tips

1. When frying the cashew nuts and raisins, the oil should not be too hot; almost as soon as you put the ingredients in, remove with a slotted spoon and drain on kitchen paper.
2. The shrivelled raisins plump up in the hot oil: as soon as this happens remove them, and drain on kitchen paper. They shrivel again, but the taste is delicious!



Kahabuth (page 23)



Roti (page 26) with lunu miris (L back - page 68) and curry (R back)