



## Ingredients for Baked Fish

- Ponni Raw Rice ☐ 4 cups
- Ghee ☐ 4 tbsp
- Oil ☐ 4 tbsp
- Cinnamon ☐ 2
- Cloves ☐ 4
- Cardamom ☐ 4 pods
- Green Chilly ☐ 2 [with slit]
- Onion ☐ 6 medium finely sliced
- Pandan Leaves ☐ 3
- Ginger ☐ 100g crushed
- Garlic ☐ 100g crushed
- Curd/Yogurt ☐ 2 tbsp
- Water ☐ 8 cups
- Salt ☐ As required
- Rose Water ☐ 2 tbsp

## Step 1 - Rice Pre-Preparation



- ☐ Add 4 cups of Ponni raw rice.



- ☐ Clean, wash it 2 to 3 times and keep aside.



## Step 2 - Making Ghee Rice

- ☐ Add 4 tbsp of ghee in a heavy bottom vessel.



- ☐ Heat it at medium heat and add 4 tbsp of oil.



- ☐ Add 2 cinnamon.



- ☐ Add 4 cloves.



- ☐ Add 4 pods of cardamom.



- ☐ Add 2 green chilly with slit.



- ☐ Add 6 medium-sized finely sliced onions.



- ☐ Add 3 pandan leaves.



- ☐ Add 8 cups of water.



- ☐ Cook for a minute.



- ☐ Add 2 tbsp of curd/yogurt.



- ☐ Add 100g of crushed garlic and saute it till the raw smell goes out.



- ☐ Add 100g of crushed ginger.



- ☐ Fry it for 2-3 minutes.



- ☐ Add salt as per your need.



- ☐ Cover and cook with high heat until you see some water bubble.



- ☐ Now add prepared rice before the mixture boils.



- ☐ Cook until there is a little water left..



- ☐ Cover the lid and cook for 15 minutes at low heat. Place a water filled vessel on top of it.



- ☐ Spread 2 tbsp of rose water over the rice.



- ☐ Now Ghee Rice is ready! Serve with Dalcha and Mutton Fry.



- ☐ Cover and cook for 5 minutes again.



- ☐ Mix it well.

