

Taste of Africa

- a safari full of flavour -

Cape-malay spicy rice

This rice is delicious with African stews and with barbequed meat or fish

Cape-Malay spicy rice
You will need this for 6 people:

4 tbsp (60 ml) oil
1 tsp (5 ml) ground cinnamon
1 tsp (5 ml) ground cumin
½ tsp (2,5 ml) ground coriander
½ tsp (2,5 ml) ground all spice
½ dl (50 ml) chopped almonds
1 dl (100 ml) raisins
½ tbsp (7,5 ml) sugar
5 dl (500 ml) long-grained rice
7-8 dl (7-800 ml) chicken or beef stock,
pre-heated
Finely chopped fresh coriander leaves
(optional)

Do the spicy rice like this:

Heat the oil together with the dry spices and the almonds. Stir-fry for a minute.
Mix in raisins, sugar, and rice. Fry for a little while and then add the pre-heated stock. It is important that you use a warmed-up stock so that the potjie does not cool down too quickly. That may crack the potjie! If you are outdoors, it is good to use a thermos flask.

Let the rice cook for ca 20 minutes or until soft. Make sure it is not getting too sticky. If necessary, use more water. You can sprinkle a little fresh coriander on top (optional).

The rice will keep warm for long in the potjie. It is therefore o k for it to stand a while, if you are waiting for another potjie to finish or perhaps something from the grill?