



Raisin Pulao

Cooking time: to 85°C

For 4 persons

Ingredients :

- 200g Rice
- 480ml Water
- 50g Butter
- 1 Bay Leaf
- 4 Cloves Green Cardamom
- 50g Raisins
- 50g Hazelnuts
- Salt And Pepper

Preparation :

Wash the rice. Put the rice, water and all the ingredients in 4L *CromoTanium* pot and close the cover. Put it on the stove at medium heat. When temperature reaches 40°C, drop the heat to medium/low. Keep cooking till temperature reaches 85°C. Turn off heat and serve.