

2 tsp ghee or oil
1 tsp Bengali Panch Phoron
1 cup basmati rice (triple rinsed and drained)
1 tsp Moghul Curry
1 tsp salt
1 $\frac{1}{3}$ - 1 $\frac{1}{2}$ cup hot water (depending on how tender you like your rice)

Bengali Panch
PhoronMoghul Curry

1 - Place a small sauce pan or rice pot over medium heat. Add ghee or oil.
2 - Add Bengali Panch Phoron. Bloom spices in oil for 1-2 minutes until fragrant and popping.
3 - add the rice and stir to coat
4 - Add Moghul Curry and salt. Cook 1 more minute
5 - add hot water. Once the water starts to simmer reduce heat to low, cover and cook 20 minutes.
6 - Fluff with a fork and cook a bit longer if not all the water is yet absorbed. Rice will be fragrant and bright yellow.