

## RECREATING RECIPES



### **Kisuri**

Simple and filling rice and lentil dish including a few vegetables, usually served during Ramadan

### **Instructions**



1. Wash the rice and lentils until the water runs clear in a deep pan, drain and then add 3 cups of water
2. Add all the ingredients into the water except for the potatoes and cauliflower



3. Place the deep pan over medium to high heat and wait for everything to start boiling (if the water mixture starts to overflow then reduce the heat to low)



### **Ingredients**

- |                                      |                       |
|--------------------------------------|-----------------------|
| 1 small onion, finely chopped        | ½ cup Basmati Rice    |
| ¼ Cup Red Split Lentils              | 1 tsp Fenugreek Seeds |
| 8 Florets of Cauliflower             | Salt to taste         |
| 1 medium potato, cut into 8 pieces   |                       |
| 1 tsp Ginger, Finely Chopped         |                       |
| ½ - 1 tsp Turmeric Powder (Optional) |                       |

*Serves 4*



4. The water will begin to reduce and the rice and lentils will start to become extremely soft, at this point add a further 3-4 cups of water and bring to a boil



5. Once it has started boiling add the potato and cauliflower, wait for the vegetables to cook and then keep the kisuri on heat until your desired consistency (between runny to thick porridge like consistency) best served with either a poached or soft boiled egg



Recreating Recipes  
ask@recreatingrecipes.com