

## **KABSAH RECIPE from Basel**

### **Ingredients**

2 and a half cups BASMATI RICE  
1kg of CHICKEN  
2 tablespoons BUTTER  
1 large ONION ( grated)  
1 medium onion ( whole)  
6 TOMATOES (grated)  
2 Tablespoons of TOMATO PURÉE  
2 tablespoons of KABSAH spice.  
1 tablespoon of mild CURRY powder  
1 tablespoon of TUMERIC  
1 CARROT (grated)  
ALMOND flakes  
Raisins or sultanas ( handful)  
10 CLOVES  
4 BAY LEAVES  
5 CARDAMOM PODS

### **METHOD**

- 1) soak RICE in salted cold water, for 30 mins.
  - 2) peel medium onion and keep whole.
  - 3) Stick the 10 CLOVES into the whole medium onion randomly.
  - 4) Get a large pan of cold water, and add all of the CHICKEN, and also add the 4 BAY LEAVES into the water, the 5 CARDAMOM PODS to the water and also the whole medium ONION with CLOVES to the chicken water.
  - 5) Boil chicken until cooked.
  - 6) In another large saucepan, add all of the BUTTER and the large grated ONION and cook until soft.
  - 7) Then add grated TOMATO and TOMATO PURÉE to the softly cooked ONION.
  - 8) Stir for 10 mins
  - 9) Add the KABSAH, CURRY powder and TUMERIC to the ONION and TOMATO.
  - 10) Add 3 quarters of a cup of CHICKEN water to the above mix and boil.
  - 11) when it starts to boil, add all of the CHICKEN pieces.
  - 12) After 5 mins, take the CHICKEN pieces out of the sauce and put on a plate .
  - 13) Add 3 and a half cups of CHICKEN WATER to the pan.
  - 14) Add 2 teaspoons of SALT.
  - 15) once the SAUCE boils, Add the UNCOOKED RICE.
  - 16) lower the gas to simmer and cook for 30 minutes.
  - 17- in a saucepan put a spoon of butter ,cook the grated carrot and raisins for 10 min.
  - 18- in a pan roast some almond in butter until they start to turn red.
  - 19- put the rice in a big dish cover it with chicken ,then carrot and raisin and almond.
- Enjoy

Note : kabsah spice is an arabic spice, I get it from cowley road oxford (shop called moroc delli ).