This little gem has its roots in India's south touched with cashew nuts, curry leaves, puckered with mustard seeds and spritzed with lemons. This Lemon Rice recipe is a show stealer.....worthy of a food Oscar.
Bangalorean Lemon Rice
(Bangalore/South Indian)

SERVES 6

2½ tablespoons vegetable oil
½ tsp mustard seeds
Pinch fenugreek seeds
1 tsp split chana dal (split chickpea)
1 tsp urad dal (black lentils)

3 dried red chillies, left whole
2 tsp chopped fresh ginger
½ tsp ground turmeric
3 tablespoons cashew nuts
1 tablespoons curry leaves (torn)

3 tablespoons lemon juice, or to taste
350g freshly cooked basmati rice
Salt

Heat the oil in a large non-stick frying pan and add the mustard and fenugreek seeds, the chana dal, black gram and the chillies and stir fry until lightly browned.

Add the ginger, ground turmeric, cashew nuts, curry leaves and salt, to taste, and cook for about 40 seconds.

Stir in the lemon juice and cook for another minute before adding the rice.

Stir fry to heat through, being careful not to break up the grains too much.

Serve hot with a blob of yoghurt raita or your favourite chutney.

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