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Our Product



A2 COW DESI GHEE GLASS JAR
Modernised Bilona Preparation |
A2 Cow Milk | Granular Texture

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Light And Fluffy Jeera Rice With The
Aroma Of Desi Ghee

Sometimes the simplest dishes bring the most comfort. Jeera Rice prepared with Rishi Sagar A2 Cow Desi Ghee carries a warm aroma and light richness that pairs beautifully with dal, curries, or festive spreads. The gentle flavour of A2 cow ghee enhances the fragrance of cumin and basmati rice, making this everyday recipe feel special.



Ingredients

Ingredients for a tasty jeera rice



Rishi Sagar A2 Cow Desi Ghee
2 Tablespoons



Basmati Rice
1 Cup



Cumin Seeds
1 Teaspoon



Bay Leaf
1



Cloves
2



Cinnamon Stick
1 Small



Add Water
2 Cup



Salt To Taste
1/2 Teaspoons



Fresh Coriander For Garnish
1

Steps To Make Fluffy Jeera Rice

Jeera rice is a timeless side dish that pairs beautifully with dal and curries. Cooking it in Rishi Sagar A2 Cow Desi Ghee enhances the fragrance of cumin and keeps the rice grains light and fluffy. It is simple, aromatic, and perfect for everyday meals.

01 Wash And Soak The Rice

Rinse the basmati rice thoroughly until the water runs clear. Soak it in water for about 20 minutes, then drain.



02 Heat The Ghee

03 Add Whole Spices

04 Sauté The Rice

05 Cook The Rice

06 Fluff And Serve

01 Wash And Soak The Rice

02 Heat The Ghee

Place a heavy-bottom pan on medium heat and add [Rishi Sagar A2 Cow Desi Ghee](#). Allow it to melt gently.

03 Add Whole Spices

04 Sauté The Rice

05 Cook The Rice

06 Fluff And Serve



01 Wash And Soak The Rice

02 Heat The Ghee

03 Add Whole Spices

Add cumin seeds, bay leaf, cloves, and cinnamon to the ghee. Let the spices release their aroma.

04 Sauté The Rice

05 Cook The Rice

06 Fluff And Serve



01 Wash And Soak The Rice

02 Heat The Ghee

03 Add Whole Spices

04 Sauté The Rice

Add the drained rice to the pan and sauté lightly for 2-3 minutes so the grains are coated with ghee.

05 Cook The Rice

06 Fluff And Serve



01 Wash And Soak The Rice

02 Heat The Ghee

03 Add Whole Spices

04 Sauté The Rice

05 Cook The Rice

Add water and salt. Cover and cook on low heat until the rice absorbs the water and becomes fluffy.

06 Fluff And Serve



01 Wash And Soak The Rice

02 Heat The Ghee

03 Add Whole Spices

04 Sauté The Rice

05 Cook The Rice

06 Fluff And Serve

Gently fluff the rice with a fork and garnish with fresh coriander before serving.

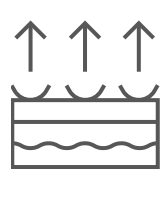


Why Cook Jeera Rice With A2 Cow Ghee?

Cooking rice in Rishi Sagar A2 Cow Desi Ghee not only enhances flavour but also supports better digestion when consumed in balanced amounts. Ghee helps improve the aroma of whole spices like cumin and allows the rice grains to remain separate and fluffy.



Enhances
Natural Aroma



Improves
Grain Texture



Supports
Digestion



Adds
Lasting Richness

A Fragrant Finish To
Everyday Meals

Jeera Rice prepared with Rishi Sagar A2 Cow Desi Ghee brings a gentle aroma and balanced flavour to the table. As cumin seeds crackle in warm ghee, they release a rich fragrance that blends beautifully with fluffy rice. The addition of pure ghee gives the dish a smooth texture and a subtle depth without making it heavy.

This simple preparation pairs easily with dals, curries, or festive gravies. Serve it fresh and warm to enjoy a comforting meal that feels traditional, satisfying, and thoughtfully prepared.

