



# AUTHENTIC AGED INDIAN Basmati Rice

HIMALAYAN  
PRIDE



Himalayan Pride is grown at the base of the Himalayan mountains in northern India. Its unique flavor, aroma and delicate texture result from a combination of soil, climate conditions and nutritional waters from the melting snow. Only authentically grown Himalayan Pride basmati offers the same rich qualities.



## TRADITIONAL BASMATI

- Traditional basmati, once cooked grains lengthen 50%
- Aged a minimum of one year with bran intact
- Exceptionally nutty fragrance
- Drier than other rice varieties, elongates while cooking, resulting in fluffier, less sticky rice
- Available in 1/10 lb and 4/10 lb pack



## EXTRA LONG, 1121 BASMATI

- Aged a minimum of 1 year with bran intact
- Drier than other rice varieties--elongates while cooking, resulting in fluffier, less sticky rice
- 1121 basmati is the longest grain in the world! It doubles in length when cooked
- Nutty fragrance
- Available in 1/40 lb pack



Dot Item #584547 (1/10#)

Dot Item #580595 (4/10#)

Dot Item #584539 (1/40#)

# HIMALAYAN PRIDE



## HIMALAYAN PRIDE PRODUCT INFORMATION



**DOT ITEM:  
#584547**

<b>PRODUCT DESCRIPTION</b>	TRADITIONAL BASMATI
<b>PACK</b>	1/10 LB BAG
<b>UNIT UPC</b>	0 28571 00453 1
<b>COUNTRY OF ORIGIN</b>	INDIA
<b>SHELF LIFE</b>	24 MONTHS
<b>UNIT DIMENSIONS L X W X H (INCHES)</b>	14 X 12 X 4
<b>UNIT CUBE</b>	0.39
<b>UNIT WEIGHT</b>	10 LBS
<b>TIE QTY (UNITS/LAYER)/ HI QTY (LAYERS/PALLET)</b>	17/10
<b>PALLET QUANTITY</b>	170 BAGS
<b>PALLET DIMENSIONS L X W X H (INCHES)</b>	48 X 40 X 45
<b>PALLET CUBE</b>	50
<b>PALLET WEIGHT</b>	1750 LBS



**DOT ITEM:  
#580595**

<b>PRODUCT DESCRIPTION</b>	TRADITIONAL BASMATI
<b>PACK</b>	4/10 LB BAG/PER CASE
<b>UNIT UPC</b>	0 28571 00453 1
<b>CASE UPC</b>	100 28571 00453 8
<b>COUNTRY OF ORIGIN</b>	INDIA
<b>SHELF LIFE</b>	24 MONTHS
<b>UNIT DIMENSIONS L X W X H (INCHES)</b>	14 X 12 X 4
<b>UNIT CUBE</b>	0.39
<b>UNIT WEIGHT</b>	10 LBS
<b>CASE DIMENSIONS L X W X H (INCHES)</b>	16 X 10 X 11
<b>CASE CUBE</b>	1.02
<b>CASE WEIGHT</b>	42 LBS
<b>TIE QTY (UNITS/LAYER)/ HI QTY (LAYERS/PALLET)</b>	10/4
<b>PALLET QUANTITY</b>	40 CASES
<b>PALLET DIMENSIONS L X W X H (INCHES)</b>	48 X 40 X 49
<b>PALLET CUBE</b>	54.44
<b>PALLET WEIGHT</b>	1730 LBS



**DOT ITEM:  
#584539**

<b>PRODUCT DESCRIPTION</b>	EXTRA LONG BASMATI 1121
<b>PACK</b>	1/40 LB BAG
<b>UNIT UPC</b>	0 28571 00440 1
<b>COUNTRY OF ORIGIN</b>	INDIA
<b>SHELF LIFE</b>	24 MONTHS
<b>UNIT DIMENSIONS L X W X H (INCHES)</b>	22 X 15 X 4
<b>UNIT CUBE</b>	0.76
<b>UNIT WEIGHT</b>	40 LBS
<b>TIE QTY (UNITS/LAYER)/ HI QTY (LAYERS/PALLET)</b>	5/10
<b>PALLET QUANTITY</b>	50 BAGS
<b>PALLET DIMENSIONS L X W X H (INCHES)</b>	48 X 40 X 45
<b>PALLET CUBE</b>	50
<b>PALLET WEIGHT</b>	2050 LBS

## PERFECT BASMATI RICE



- 1 cup Basmati Rice
- 2 cups water
- 1/2 tsp salt (or to taste)
- A splash of oil (vegetable, olive oil or a bit of butter)
- 1/8 tsp turmeric (optional)

Rinse the rice thoroughly with water to remove any excess starch. Soak the rice with plenty of water for 30 minutes. You can do this in a separate bowl or the pot you are going to cook the rice in.

Drain the water. Add the soaked rice to the pot. Add 2 cups water, salt to taste and a splash of oil. The oil will help prevent the water from boiling over which is caused by the starch in the rice, and some people say it also adds flavor. Bring to a boil under medium-high heat, uncovered.

When it starts boiling, cover and lower the heat to low. Cook for 15 minutes.

After fifteen minutes, take the lid off. If there is any excess water, allow it to boil off. Fluff with a fork, you are done.

(Optional) You can add a bit of color by mixing about an eighth teaspoon of turmeric with a tablespoon of water, then adding a handful of some still hot rice to your mixture. Then mix this rice back into the white rice.

**NOW AVAILABLE AT DOT!**

Contact your Dot representative for further Details or ordering.

