

Basmati Rice XXL – 5 KG



- **Long-Grain Perfection:** Swastik 1121 Basmati Rice offers exceptionally long, slender grains that expand beautifully upon cooking, delivering unmatched texture and aroma.
- **Exquisite Aroma & Flavor:** Renowned for its natural fragrance and delicate taste, this premium basmati rice enhances the appeal of every dish, from biryanis to pulao.
- **XXL Quality for XXL Feasts:** Specially curated for families and occasions, this 5



KG pack ensures you always have the perfect rice for everyday meals and special celebrations.

□ **Aged to Perfection:** Naturally aged for superior quality, each grain remains fluffy and separate after cooking, making it ideal for creating restaurant-style dishes at home.

□ **Hygienically Packed:** Carefully packaged to retain freshness, flavor, and quality, free from impurities and contamination.

□ **Long-Grain Perfection:** Swastik 1121 Basmati Rice offers exceptionally long, slender grains that expand beautifully upon cooking, delivering unmatched texture and aroma.

□ **Exquisite Aroma & Flavor:** Renowned for its natural fragrance and delicate taste, this premium basmati rice enhances the appeal of every dish, from biryanis to pulao.

□ **XXL Quality for XXL Feasts:** Specially curated for families and occasions, this 5 KG pack ensures you always have the perfect rice for everyday meals and special celebrations.

□ **Aged to Perfection:** Naturally aged for superior quality, each grain remains fluffy and separate after cooking, making it ideal for creating restaurant-style dishes at home.

□ **Hygienically Packed:** Carefully packaged to retain freshness, flavor, and quality, free from impurities and contamination.

Key Features

- **Weight:** 5 KG (Ideal for families or large gatherings).
- **Grain Type:** Extra-long grain basmati rice.



- **Cooking Benefits:** Non-sticky, aromatic, and easy to cook.

Why Choose Swastik 1121 Basmati Rice?

- Perfect for biryanis, fried rice, and pulao.
- Superior quality guaranteed with every pack.
- Naturally aged for enhanced flavor and texture.

Cooking Instructions

1. **Rinse:** Wash the rice thoroughly in cold water.
2. **Soak:** Soak for 30 minutes for best results.
3. **Cook:** Use a 1:1.5 rice-to-water ratio for fluffy, non-sticky grains.

Categories: Rice