

Saffron Rice

Other recipes



DIETARY:
Contains Nuts, Gluten Free, Vegetarian, Vegan, Diabetic, Low Fat, Coeliacs

MAKING THIS RECIPE

Ingredients

Basmati Rice (300g / 12oz)
Black Peppercorns (to taste)
 Butter (28g/1oz)
 Garlic Cloves (2 finely chopped)
 Onion (1, finely chopped)
Saffron Threads (10 - to taste)
 Sea Salt (to taste)
 Vegetable Stock (700ml / 1¼pint / 24floz)

Method

- 1) Melt the butter in medium saucepan. Add the onion and garlic, cover and cook gently for about ten minutes until soft and translucent.
- 2) Meanwhile heat the vegetable stock with the saffron and seasoning.
- 3) Add the rice to the onion mixture and stir for 1-2 minutes. Then add the hot stock, cover and simmer for 15 minutes.
- 4) Remove from heat, add more seasoning and leave to stand for five minutes.

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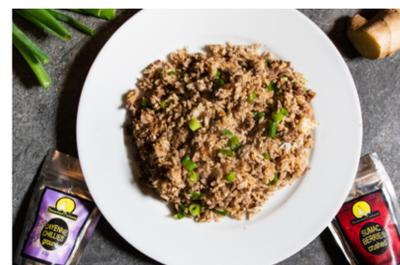
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Jackie Garn



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