

SAFFRON RICE

malwine Steinbock

INGREDIENTS

0 MINUTES 2 SERVINGS

Serves 4:

- 80g unsalted butter
- 1/2 cinnamon stick
- 5 whole green cardamom pods
- 3 whole black peppercorns
- 200g basmati rice
- 2 tbs roughly chopped pistachio nuts
- 1 good pinch of saffron threads (about 100)
- sea salt

TAGS

#muslim #oriental #saffron #side #vegetarian



1

Get the ingredients ready! Soak the rice in salted water for 3 hours. If you didn't have time, don't worry, just rinse it under running water.

2

Infuse the saffron in 4 tbs boiling water. Cover it up for 10 minutes or longer. Roughly chop the pistachio nuts. Crack the cardomom pods

3

Melt the butter in a saucepan over medium to low heat





4

Add the cinnamon, cardamom pods and black peppercorns and gently fry the spices until their aroma starts to be released, about 4 minutes.



5

Drain the rice and add to the butter. Stir to coat for about a minute.



6

Pour enough water over the rice to cover it by 1cm (1:1 rice and water approximately if you didn't soak it in advance) and season with salt. Turn up the heat and add the pistachios at this point.



7

Cut out some greaseproof paper and place on the surface of the water, then cover it up either with a lid of aluminum foil or a tap.



8

Bring to boil and simmer for 5 minutes



9

Lift the lid and drizzle the saffron water evenly over the rice.





10

Replace the paper and the lid and cook for another 4-5 minutes on low heat.



11

When the water is fully absorbed, the rice should be done. If it's still a little al dente, add some water and cover again.



12

Serve as a side with the baked cod or with some seasoned yoghurt.

