



Persian saffron rice

Serves 24 - 30 tastes

Source: Adapted from, whiskaffair.com



Ingredients

2 cups white basmati rice
2 tablespoons butter
1 tablespoon oil
1 onion, sliced
4 cups vegetable stock
Pinch of saffron threads
3 tablespoons currants

Equipment

Measuring cups and spoons
Saucepan for the rice
Measuring jug
Knives
Chopping board

What to do:

- Over a medium heat, add the oil and butter to the saucepan, add the onion and cook until translucent.
- Add the rice, stir well, to coat each grain in butter, cook for 1 minute
- Add the vegetable stock, saffron and currants. Stir to combine.
- Cover and cook on a low simmer for 15-20 minutes or until rice is cooked
- Remove the rice pan from heat and let it rest for 5 minutes. Then fluff with a fork to separate the grains of rice.
- Serve