

Saffron Pilaf



Serve 8

INGREDIENTS

2 cups of Basmati rice (or long grain rice)
5 cups of water
A drizzle of oil
Le' Spice Pilaf Whole' Spice Mix and 1 pinch of saffron

METHOD

Washed the rice thoroughly by swishing it around under warm water to get rid of excess starch Drain the cloudy water

Do this 3-4 times until the water runs clear

Drain the rice then keep it aside

In a big pot bring the 5 cups of water to boil

In the boiling water add a drizzle of oil and from Le' Spice Pilaf Whole' Spice Mix, add 1 cinnamon, 3 green cardamom, 1 black cardamom, 3 cloves and Let it boil for another 5 minutes, Add a pinch of saffron and boil for another 5 minutes.

Add the rice and let it simmer for around about 10 minutes or until the rice is cooked.

Turn of the flame

Drain the rice into a colander

Ready for Serving

Excellent with any Curry Dishes