

## Saffron Pilaf (Margaret Fulton recipe)



### INGREDIENTS:

- 120 grams Ghee – two uses with 60 grams each time,
- 50 mgs Eladnelle Saffron – steeped for previous 24-hours in few mls of tepid water,
- 1 small finely diced onion,
- 2 cups of basmati rice,
- Salt and freshly ground pepper,
- 4 cups of chicken stock,
- 125 grams Raisins.
  - Add some shredded cooked chicken if you would like a complete meal.

### METHOD:

- Step 1** Melt 60 grams of Ghee in a heavy based saucepan and add the onion. Allow to cook gently in the Ghee until soft and golden.
- Step 2** Stir in the rice and season with salt and pepper.
- Step 3** Heat the stock with the saffron and then pour over the rice/onion mixture and bring to the boil.
- Step 4** Cover the saucepan tightly and lower the heat. Cook the rice gently for about 20 minutes or until all the liquid is absorbed and the rice is tender. Remove the lid and allow the rice to cook for a few minutes to release the steam.
- Step 5** Fry the cashews in 60 grams of Ghee until they are golden. Add the raisins and cook for two more minutes.
- Step 6** Spoon the pilaf onto a hot serving dish. Fork it up and then scatter the raisins and cashews over the top.  
Serve.