



Cooking Instructions

Pilau Rice

Shopping

Basmati Rice
1 Medium Onion
Butter
Stock/broth (vegetable or chicken) 120ml per 60g of rice
Salt

Optional Shopping:

Garnish: Parsley leaves.

Kit Contents

Sachet of mixed spices, Green Cardamom, Cloves, Cinnamon Stick, Saffron, Bay Leaves..

Pilau, also known as Pilaf, is rice cooked in a stock seasoned with a mix of spices. It is common in various forms in other cuisines around the world.

Preparation

1. Wash the rice (allow 60g per person) in a pot changing the cold water a couple of times and then leave to soak for about 30 minutes in fresh cold water.
2. Halve the onion and slice thinly.
3. Prepare the hot stock (120ml per person).
4. Slice each piece of lemon grass into 2 pieces.

1. Tip:

You can also follow the advice/instructions on the rice packet regarding amount per person and how long to cook.

Method

1. Melt the butter, on a low heat so it doesn't brown, in the pot that you are going to cook the rice in
2. Add the sliced onion to the pot and cook gently for around 5 minutes until the onions have softened.
3. Add the Mister Paste pilau kit contents and cook for a few more minutes.
4. Drain the rice and add to the cooked onions and spices in the pot and stir until the grains are coated in the butter.
5. Now add the hot stock (or hot salted water) and stir.
6. Bring to the boil and then cover the pot with aluminium foil and then replace the lid.
7. Turn the heat down low to simmer and leave for 10 minutes
8. Turn off the heat and do not remove the lid, leave the rice to continue steaming itself in the pot for at least 5 minutes.
9. Spoon the cooked rice to a serving bowl and add a knob of butter.