



Saffron Pilaf

I love this simple dish of buttery golden pilaf topped with strands of beautiful saffron – it looks and smells wonderful. Saffron pilaf is a great side dish with just about anything, especially topped with a splodge of tangy natural yoghurt. Pilaf can sit covered off the heat for some time before being served.

Serves 4 as a side dish



INGREDIENTS

- Generous pinch saffron threads
- 2 teaspoons warm water (10ml)
- 1 cup basmati rice (200g/7oz)
- 25g butter (1oz)
- 1½ cups water (330ml)
- Salt flakes, to taste

METHOD

1. Crumble the saffron between your fingers and place in the warm water for at least 15 minutes.
2. Rinse rice in multiple changes of cold water until the water runs clear; drain well.
3. Melt butter in a saucepan over medium heat.
4. Add rice and stir for a couple of minutes until heated through.
5. Stir in the 1½ cups of water and a good pinch of salt and bring to the boil.
6. Reduce heat to lowest setting, pour saffron and its soaking water over the top, cover and cook for about 15 minutes on the lowest heat until the water has been absorbed.
7. Wrap the lid of the pan in a clean tea towel and place it back on the pan.
8. Continue cooking on the lowest heat for a further 10 minutes (taking care the tea towel isn't anywhere near the heat).
9. Remove from heat and set aside for at least 5 minutes before uncovering.
10. Fluff up saffron pilaf with a fork, spoon into a bowl and serve hot.