



Vermicelli Rice

Riz bi sh'arieh is one of my favourite rice dishes – so simple and so delicious. The fried vermicelli noodles add another dimension visually and texturally – especially if you toast them until they're really dark golden – and the butter adds a nutty flavour.

Serves 4 as a side dish



INGREDIENTS

- 1 cup basmati rice (200g/7oz)
- 30g butter (6 teaspoons)
- ¼ cup small vermicelli noodles (30g/1oz)
- 2 teaspoons salt flakes, crushed
- 2 cups water (500ml)

METHOD

1. Rinse rice in multiple changes of cold water until the water runs clear; drain well.
2. Melt butter in a saucepan over medium heat.
3. Add vermicelli and cook for 4–6 minutes, until very well coloured, stirring occasionally at first then more constantly as they start to colour.
4. Add rice and salt and stir well to coat the grains in the butter.
5. Add water, stir well, increase heat and bring to the boil.
6. Stir then cover and reduce heat to lowest setting.
7. Cook for about 15 minutes, until all the water has been absorbed.
8. Wrap the lid of the pan in a clean tea towel and place it back on the pan.
9. Cook on the lowest heat for a further 10 minutes (taking care the tea towel isn't anywhere near the heat).
10. Remove from heat and set aside for at least 5 minutes before uncovering. It can be left covered off the heat for some time before serving.
11. Fluff up the rice with a fork and serve hot.