

Indian rice casserole with turmeric, saffron and keffir lime

Recipe for 4

Description

A basmati rice preparation made from a saffron and keffir lime infused chicken stock.

Note

If you have trouble finding keffir lime leaves, you can always replace them with lemongrass or lime zest.

Ingredients

Rice

- 1 Cup(s) Basmati rice
- 1 Unit(s) Onion
- 15 Gr Fresh ginger
- 2 Clove(s) Garlic
- Vegetable oil

Infused chicken stock

- 400 Ml Chicken stock
- 3 Leaf(ves) Kaffir lime
- 10 Pistil Saffron
- 1 Tsp Curcuma
- Vegetable oil

Garnish

- 1 Unit(s) Lemon
- Vegetable oil

Preparation

- Preparation time **45 mins**
- Preheat your **four** at **400 F°**

Preparation

Peel and mince the onion, garlic and ginger.

Prepare the chicken stock in a pot. Bring the stock to a light simmer and let infuse with the aromatic elements for roughly 30 minutes. Juice the lemon and set aside the juice.

Cooking the rice

In a hot sauce pot with oil, add the onion, garlic and ginger. Sweat until cooked through. Add the rice and continue to cook for an additional minute. Add the infused stock and then transfer to the oven for 20 minutes. Remove from the oven and let stand for 5 minutes before fluffing with a fork and adding the lemon juice. Serve immediately.

Bon appétit!