

Sweet Saffron Rice

Country: India

Bhanu Somasundaram's simple recipe for sweet saffron rice



Ingredients:

- 1½ cups basmati rice
- 1 teaspoon saffron threads
- 3 tablespoons boiling water
- 3 tablespoons vegetable oil or unsalted sweet butter
- 6 whole cloves
- 6 cardamom pods
- 3" cinnamon stick
- ½ cup raisins
- 3 tablespoons sugar
- 2½ cups water (to cook the rice)

Procedure:

Put saffron in a small bowl, add boiling water and soak 30 minutes (the water will turn into a bright yellow color). Heat oil in a saucepan; add cloves, cardamom and cinnamon. Fry 1 minute (it will give a good aroma). Add rice to the pan and fry 2 to 3 minutes until it becomes opaque and light golden in color. Pour water, soaked saffron with the water, raisins, and sugar. Bring to a boil, and then reduce heat and cover. Cook about 12 to 15 minutes. Now turn off the stove. Mix the rice well. Serve hot.