



Sweet Saffron Rice

Servings: 6

Prep Time: 20min

Cook Time: 5min

Ingredients

- 400g Bonnet Jasmine-flavoured rice
- 1.5l water
- Salt to taste
- 4 cardamom pods
- 2ml saffron
- 100g sugar
- 100g butter or margarine

Directions

1. Place rice, water, salt, cinnamon and cardamom pods (and turmeric, if used) in large saucepan, bring to boil.
2. Reduce heat, cover with lid, cook until rice is almost tender.
3. Drain in colander, rinse under cold water.
4. Return rice to saucepan, add saffron, sugar and butter.
5. Stir gently over low heat.
6. Cover, steam 25-20 min.
7. Serve hot.