Basmati Saffron Rice (Persian)

NIBBLEDISH CONTRIBUTOR

Ingredients

3 cups Long Grain Basmati Rice
6 tbsp Olive Oil
2 tbsp Salt
1 tsp Saffron Thread
Water

Instructions

Dissolve the saffron threads in 4 tablespoons boiling water water and set aside to soak. This will go on top of the rice once the rice is prepared and ready to be served.

Place basmati rince in large bowl and fill with water. Wash 2-3 times by draining water and filled bowl with water again. The last time you fill the bowl with water do not drain/wash and add salt.

Set rice in salt water aside for 2-3 hours. This gives you time to create the dish to accompany the rice i.e. shish kabobs, chicken kabobs etc.

After 2-3 hours has passed, fill a NON-STICK pot with water half way and bring to boil. Drain salt water out of bowl and add basmati rice to boiling water pour 1 tbsp of olive oil and continue to boil for about 10-15 minutes.

Drain rice in strainer. Place pot back onto medium heat and add the half of remaining olive oil to the bottom of the pot. Add drained rice back to pot and add the remainder of olive oil on top of rice.
Cover the lid of the pan with a cloth and cover the pan tightly. On medium heat, cook rice for about 30-45 minutes or until rice is completely coooked and soft and the a golden rice crust form at the bottom of the pan. Make sure you don't overcook the rice

or burn the bottom crust. Monitor rice at this point.

The crusted/crispy rice that forms at the bottom is usually served seperately and refered to as "**TADIG**" pronounced "ta - dig" meaning bottom of pot/pan.

With a laddle, start placing rice in serving dish. Add saffron mixture in horizontal pattern over rice. Serve immediately.

Serves 8-10.

Note: Make sure you use Basmati rice for this dish in order to achieve fluffly and long grain looking rice as pictured. Basmati is a very long grain rice which doesn't stick together and is what's used in Persian restaurants and foods.