

Jasmine rice, chicken broth with spices |

Recipe for 4 servings

Description

A rice full of flavor that carries with it the flavors of Circassian spices

Note

You can also use the rice cooker using the same method.

Ingredients

Jasmin rice

- 250 Ml Jasmine rice
- 375 Ml Chicken stock
- 0.50 Tsp Chili flakes
- 1 Tsp Curcuma
- 100 Gr Onion

- Salt and pepper

Preparation

- Preparation time **30 mins**

Jasmin rice

Chicken broth

Prepare your chicken broth with the spices, let it infuse, and keep it in the fridge until you use it.

Place the rice in a saucepan, pour enough cold water over it to cover it well and rub the grains between your hands several times. Remove the water and repeat the same operation 1 or 2 times, until the water that runs off is almost translucent. Drain the rice. Pour the measured chicken stock into the pot and bring to a boil. Add the rice, lower the heat to medium and cover the pot. Continue cooking at a simmer for 10 minutes. Remove from heat and let stand for 5 minutes without removing the lid. Stir gently with a fork or chopsticks to separate the rice grains and serve hot.

Bon appétit!