

# Saffron Rice

## INGREDIENTS

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50 – 100 mg Saffron

20 g Butter

-3 tbsp olive oil

-2 cups long grain rice

-1 small onion

-4 cups boiled stock

## METHOD

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- 1 Heat Butter and oil in a deep heavy saucepan and cook onion until soft.
- 2 Add rice and cook for a further minute, turning to coat rice well.
- 3 Stir in 2 cups of stock and add saffron (infused best) ensuring to stir and mix well.
- 4 Add remainder of stock. Stir well, cover tightly and cook gently for 20 minutes.  
Remove lid, and stand for a few minutes.
- 5 Fluff rice with a fork and serve.