

pomegranate jewelled rice

Ingredients

- 50g Barberries
- 50g Slivered almonds
- 50g Pistachio kernels
- 50g Pumpkin seed kernels
- 50g Sunflower seed kernels
- 50g Dried apricots (slivered)
- 1 tblsp Yalateef (see separate recipe)
- 2tblsp Rice bran oil (for frying)
- 4 cups par-boiled basmati rice
- 8 cups water
- 6 threads Saffron
- 1 tsp Salt
- 3tblsp Pomegranate seeds (seasonal)

Method

- In a hot saucepan fry the nuts, dried fruit and yalateef in the oil
- Add the rice and mix well
- Add the water, salt and saffron threads, stir
- Leave covered until all water is absorbed
- Serve garnished with fresh pomegranate seeds