

saffron- & cardamom- infused rice dessert



ingredients

¾ cup long-grain white rice

4 cups whole milk

⅓ cup caster sugar

¾ tsp freshly ground green
cardamom pods (ground in a
spice grinder)

¼ tsp saffron threads, soaked
in ¼ cup warm whole milk for
10 minutes

cup slivered blanched
almonds

preparation time: 15 minutes
cooking time: 25 minutes

difficulty level: easy
serves: 4-6

method

Rinse rice in cold running water until water runs clear. Place rice in a bowl and cover with plenty of cold water. Set aside for 20 minutes.

In the meantime, in a heavy-based saucepan, heat milk over medium heat, stirring, until it comes to a boil. Simmer, uncovered, for 15 minutes.

Add drained rice and continue to cook until rice is tender.

Stir in the sugar, cardamom and saffron-infused milk and cook, stirring, until sugar dissolves.

Remove from heat and transfer to a single serving bowl, or individual bowls, as you prefer.

Serve warm, sprinkled with the almonds.

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