

# Indian Saffron Rice

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*This simple side dish is a brilliant accompaniment to most Indian dishes. Indian saffron has a distinctive flavour so try to use this instead of Spanish if you can.*

## Ingredients:

500ml boiling water  
200g basmati rice  
1/8 tsp. saffron or powdered saffron  
25g butter  
Pinch salt

## Directions:

1. Steep the saffron in 125ml of water.
2. Melt the butter, then add the rice and salt. Cook for 2-5 minutes, until the rice starts to turn opaque at the edges.
3. Do not brown the rice. Add the rest of the boiling water and the saffron water. Cover, then simmer on a low heat for 20 minutes.

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