



BYBLOS

Sweet Jeweled Basmati Rice Carrot + Saffron + Barberries + Almonds

Ingredients

110 grams Basmati rice

160 grams vegetable stock

2 x Bay leaf

1 tbs butter

30 grams minced onion

1 x recipe carrot mix

. 5 tsp salt

1 tbs Barberries

2 tbs Pistachio

2 tbs Pomegranate seed

1 tbs sliced almonds

Fresh herbs

Method

In a medium sized pot add the butter and cook the onion till soft and transparent. Add the carrot, the bay leaves, salt and carrot mix. Continue by adding the rice and vegetable stock and bring to a simmer. Put a lid on the pot and turn the heat down to a slow simmer. Cook for around 12 minutes until all liquid has been absorbed. When ready let the pot rest off of the heat and cover with a towel. Let sit for 5 minutes. Add the remaining ingredients and serve.

Carrot mix

1 tbs Butter

Half an orange zest peeled and julienned

50 grams carrots julienned

.5 grams cardamom

.5 grams cinnamon

. 25 grams cumin

Pinch of Saffron

40 grams Sugar

75 ml water

Method

Add all ingredients and cook at medium heat till carrots are soft and carrot mix resembles a loose jam like consistency