

Basmati Rice and Orzo

Servings: 6

Source: "Jerusalem" cookbook, p. 103

Ingredients

- 1½ Cups Basmati rice
- 1 tbsp melted ghee or unsalted butter
- 1 tbsp sunflower oil
- scant ½ cup orzo
- 2½ cups chicken stock
- 1 tsp salt

Method

Wash basmati rice well, then place in a large bowl and cover with plenty of cold water. Allow it to soak for 30 minutes, then drain.

Heat the butter and oil over medium-high heat in a medium heavy-bottom saucepan for which you have a lid. Add the orzo and saute for 3-4 minutes, until the grains turn dark golden. Add the stock, bring to a boil, and cook for 3 minutes. Add the drained rice and salt, to bring to a gentle boil, stir once or twice, cover the pan, simmer over very low heat for 15 minutes. Don't be tempted to uncover the pan; you'll need to allow the rice to steam properly.

Turn off heat, remove the lid, and quickly cover the pan with a clean tea towel. Place the lid back on top of the towel and leave for 10 minutes. Fluff the rice with a fork before serving.