Persian herb rice

Cuisine: **Middle-East**
Food category: **Side dishes**

Author: Jaroslav Mikoška
Company: Retigo

Program steps

Preheating: 99 °C

1	Steaming	Termination by time	00:30 hh:mm	99 °C	50 %	

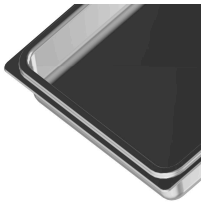
Ingredients - number of portions - 6

Name	Value	Unit
basmati rice	500	g
fresh corriander	100	g
fresh flat leave parsley	100	g
chives	40	g
dill	40	g
spring onion	120	g
butter	160	g

Directions

Wash the rice in cold water in a large bowl, then rinse and drain it. Repeat the process with more cold water until the water runs clear. Cover the rice with cold water, add a generous fistful of sea salt to the water and allow the rice to soak for 2-3 hours. (Soaking isn't essential, but even 30 minutes soaking time will help elongate the grains, making for a more elegant rice dish.)
Finely chop the herbs and spring onions, or alternatively pulse them in a food processor in two batches until finely chopped. Set aside the herbs then add the spring onions to the food processor and chop as before. Add to the herbs and set aside.
Use full stainless steel GN container 65mm deep, add the drained rice, salt, butter, spring onion and herbs. Put 750 ml of warm water place into preheated Retigo combi oven using steam mode 99C for 30 minutes. After cooking stir the rice very gently.

Recommended accessories



GN container Stainless steel full