

VICTORIAN PILAF

THE GREAT
EXHIBITION
ROAD FESTIVAL

Serves 4, Prep time: 10, Cook time: 30

Ingredients

For the Victorian Pilaf:

- 2 tbsp oil or butter
- 1 onion, finely sliced
- 1 tsp cumin seeds
- 1 tsp ground coriander
- ½ tsp cinnamon
- 150g basmati rice
- 300ml vegetable stock
- 50g raisins or currants toasted seeds (pumpkin/sunflower)
- fresh herbs (parsley or coriander)

Method

1. Heat oil, cook onion until soft
2. Add spices
3. Stir in rice
4. Add stock + dried fruit
5. Cover + cook gently for 12–15 minutes
6. Rest off heat for 5 minutes
7. Fluff + finish