

Persian Crispy Saffron Rice Recipe (Tahdeeg)

by Minoo Hadidi

You'll need:

- 2 cups Basmati rice
- 4 cups water
- 2 tablespoons olive oil
- 1 teaspoon salt
- 1/3 teaspoon ground saffron



To make:

Place 2 cups of Basmati rice in a non-stick pot and rinse it with lukewarm water couple of times. Add 4 cups of warm water, 1 teaspoon salt to the pot, stir, place on stove over high heat, and watch it until it comes to a rapid boil. Lower the heat to medium, add 2 tablespoons full olive oil, 1/3 teaspoon ground saffron to the rice, and stir occasionally until most of the water has been evaporated. Put the lid back on and cook for 45 – 50 minutes over low heat. Remove the lid and place a plate or round platter over the pot. Flip the pot with the platter on it upside down inverting the rice/Tahdeeg onto the platter.

Tahdah! You did it!