



## Consejo del chef

Enhance the dish with a sprinkle of chopped coriander and mint for a burst of fresh flavor and vibrant color.

## Raciones para 4

3 Shallots

Extra virgin olive oil

30 gr Pine nuts

50 gr Raisins

Dry thyme

Groun cumin

Sesame seeds

240 gr Basmati rice

Salt

Pepper

1 Cinnamon stick

550 ml Vegetable stock

Coriander

Mint

1 Peel and slice shallots. Spread them on a ceramic baking tray, add some olive oil all over, and cook in the oven, top and bottom heat at 190°C for 15 minutes.

2 Meanwhile, heat the stock in a pot and remove from heat before it reaches boiling point. When the shallots are ready, combine with raisins, pine nuts, spices, sesame seeds, salt, pepper, and a cinnamon stick in two and stir.

3 Cover with hot or warm stock, switch the oven mode to steam cooking and convection, and bake at the automatic temperature for 25 minutes. Check cooking, remove from the oven.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/arroz-basmati/>

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