



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

Ground 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

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

