

# PILAU RICE

## New recipe



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**Preparation :** 10 min - **Resting :** - - **Cooking :** 20 min - **Equipment :** -

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### **Ingredients :** 4-6

- 250 g basmati rice - 1 shallot - 1 clove garlic - 1 sweet onion - 500 ml water - 2 tbsp olive or sunflower oil - 1 cube chicken stock - salt, pepper blend - 300 g girolle mushrooms, fresh or frozen - 8 g parsley - 1 courgette (200g)

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1. Wash, peel and slice the courgette. Carefully wash the girolle mushrooms, and if too large, cut in halves; set the courgette and mushrooms aside. Rinse the rice several times until the water remains clear. Peel and quarter the shallot, onion and garlic (removing the germ\* if necessary).

2. Place the shallot, onion and garlic in the metal bowl; run the EXPERT programme (without heating) for 20 seconds/speed 13. Scrape down the wall of the bowl.

3. Add the olive oil and run the EXPERT programme for 3 minutes/speed 3/120°C. Add the rice and run the EXPERT programme for 1 minute/speed 2A/110°C.

4. Add the water, chicken stock cube, courgette, and season to taste. Run the EXPERT programme for 15 minutes/speed 2A/110°C. Add the mushrooms 5 minutes before the programme ends. Check, and adjust the cooking time if necessary, as it may vary depending on the brand of rice used.

5. Wash and finely slice the parsley. Serve the pilau rice piping hot, sprinkled with parsley.

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