

# 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. Carefully wash the girolle mushrooms, and if too large, cut in halves; set themushrooms aside. Rinse the rice several times in cold water until the water is clear.
2. Place the shallot, onion and garlic in the metal bowl; run the EXPERT programme 20 seconds/speed 13 (without heating). Scrape down the wall of the bowl.
3. Add the olive oil and run the EXPERT programme, 3 minutes/speed 3/120 °C.
4. Add the rice and run the EXPERT programme, 1 minute/speed 2A/110 °C.
5. Add the water, chicken stock cube, courgette, and season to taste. Run the EXPERT programme, 10 minutes/speed 2A/110 °C.
6. Add the mushrooms and restart the programme 5 minutes/speed 2A/110°C. Check, and adjust the cooking time if necessary, as it may vary depending on the brand of rice used. Serve the pilau rice piping hot, sprinkled with finely sliced\*parsley.

Modified on 07/13/2016  
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