

# Savoury Rice

## Serves 3-4

Vegetable oil 1 tablespoon  
Ground turmeric ½ teaspoon  
Ground ginger ½ teaspoon  
Paprika ½ teaspoon  
Onion, finely sliced 1  
Long grain rice 150g / 4oz  
Hot vegetable stock 275ml / 10floz  
Peas, frozen 150g / 4oz  
Raisins 2 tablespoons

Put the vegetable oil, spices, sliced onion into the Remoska, stir, cook for 15 minutes. Add the rice, stock and peas, cook for 25 – 30 minutes until the rice is soft and has absorbed the liquid. Stir in the raisins, put the lid back on, switch off and leave for five minutes for the raisins to heat through.

## Grand Remoska

Double the quantities, the timing is the same.

## Note

Prawns, diced ham or chicken can also be added as well as or instead of the raisins

