

Basmati Rice with Summer Herbs and Golden Onions

This serves 4 - 6 people, depending on appetite.

Adding the herbs at the end of cooking preserves all their lovely flavours and fragrance.

You can of course vary the herbs depending on those which you have available.

Basil, chives and garlic chives and oregano are all lovely substitutes - anything with a soft leaf.

50 g butter

2 large finely chopped onions

285 g basmati rice

570 ml chicken or vegetable stock

1 tsp salt

3 tbsls parsley, finely chopped

3 tbsls tarragon, finely chopped

3 tbsls mint, finely chopped

Melt the butter in a large heavy based saucepan and gently sauté the onions until golden and soft but not too brown. Meanwhile rinse the rice well under cold water, leave to soak for 5 minutes and then drain well. Add the rice to the onions and stir gently until all of the grains are coated in butter. Pour in the stock and salt. Bring to the boil and then reduce the heat to as low as possible. Cover and cook for 15 minutes when all of the stock will have been absorbed.

Remove from the heat, place a clean tea towel or sheets of kitchen paper over the pan and replace the lid on top. Leave to stand for 10 minutes whilst you prepare the herbs. Gently loosen the rice with a fork and add the herbs and some black pepper to season before serving.