KALI OREXI

sharing our Greek culinary heritage

KO's Risoni-Rice

For the Risoni-Rice you will need

2/3 cup risoni (rice-shaped pasta, also called 'orzo')

¼ cup extra virgin olive oil

2 cups medium grain rice

4 cups water

2 teaspoons salt

Preparing the Risoni-Rice

- Add the risoni and olive oil to a pot
- Stirring frequently, brown the risoni on medium heat
- Once the risoni has browned, immediately add the rice and stir through
- Add the water and salt to the pot and stir through a few times until it comes to a boil (this prevents the rice from clumping and cooking unevenly)
- Reduce the heat to low for a gentle simmer and place a vented lid on the pot
- Cook until all the water has been absorbed
- Take the pot off the heat and place a tea-towel between the pot and the lid
- Allow the risoni-rice to rest for 10 minutes before serving

Serving the Risoni-Rice

- Serve the risoni-rice as a side dish to any stew, baked or grilled main or enjoy as a dish on its own, served with a sprinkling of feta or a decadent dollop of natural Greek yoghurt
- For a complete KO meal, serve it with Greek meatballs, Greek salad and tzatziki
- Recipe serves 6

Key Points

- The risoni must brown enough to contrast well with the rice and to add a lovely sweet, aromatic flavour to the rice, but not over-brown or burn as this will make the dish distasteful. Keep a very close eye on the risoni as it cooks and browns, and have the rice ready to add and stir through once the risoni has browned
- The rice and risoni at the base of the pot will cook more than that at the top. Don't worry if the rice looks a little undercooked at the top when all the water has been absorbed; the steam that rises from the base of the pot during the resting phase, will cook it further