

Saffron Coconut Rice

Serves 6



- 500 ml chicken or vegetable stock
 - 1½ tsp ground turmeric (**see below*)
 - ½ to 1 tsp saffron threads (optional)
 - 2 cloves garlic, minced
 - 1½ T fish sauce (or soy sauce)
 - 1½ T lemon juice
 - 1½ tsp ground cumin
 - ½ to 1 tsp crushed red chili flakes (adjust based on spice level preference)
 - 375 g jasmine rice (equivalent to 2 C)
 - 40 g unsweetened shredded coconut
 - 500 ml coconut milk (about 2 C)
 - Salt, to taste
 - 3 medium green onions, thinly sliced, for garnish
1. Prepare the stock: In a separate pot, combine the **stock**, **turmeric**, **saffron** threads (if using), **garlic**, **fish sauce**, **lemon juice**, **cumin**, and **chili flakes**. Heat until it comes to a gentle boil.
 2. Add to rice cooker: Transfer the seasoned stock to your rice cooker. Add the **rice**, shredded **coconut**, and **coconut milk**. Stir well to ensure the ingredients are evenly mixed.
 3. Start the rice cooker: Close the lid and start the rice cooker on its regular white rice setting.
 4. Fluff and adjust seasoning: When the rice is finished, fluff it with a fork. Taste and adjust seasoning, adding more fish sauce, salt, or lemon juice if needed.
 5. Garnish and serve: Garnish with **sliced green onions** before serving.

*Suggestions:

- Spices: If you want to deepen the flavor, consider adding a small amount of ground **coriander** or a touch of **ginger** for warmth.
- Herbs: Adding **fresh cilantro** at the end alongside the green onions could give a refreshing contrast to the creamy coconut.
- Flavor balance: Taste before serving. Depending on the coconut milk's sweetness, you might find a little more lemon juice balances it out nicely.