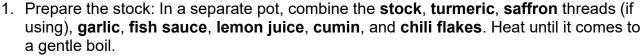
Saffron Coconut Rice

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



- 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.

