



JEWELLED RICE

Serves 4

6 tbsp flaked almonds 350ml water 60g raisins (preferably green or golden – or use normal raisins) 20g unsalted butter 1 onion, finely choppedPinch of cinnamon Pinch of ground cumin 6 cardamom pods Pinch of black pepper 320g basmati rice, washed and drained

Large pinch of saffron soaked in 4 thsp hot water Large pinch of table Small handful of pistachios 3 slices of orange peel, very finely sliced 1 small sharon fruit, chopped into 5mm Handful of fresh pomegranate seeds

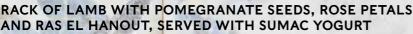
I Preheat the oven to 180°C/350°F/Gas 4. Spread the almonds on a baking tray and toast for 5 minutes until golden and aromatic. Set aside to cool.

2 In a bowl, cover the raisins with water and leave to soak for 10 minutes. In the meantime, melt the butter in a mediumsized pan and fry the onion for 5 minutes until lightly golden. Add the spices, and fry for a minute, then add the rice. Continue to fry for another couple of minutes, then add the water, saffron with the soaking liquid, raisins and salt. Place a lid on top and put on a high heat until steam comes out. Turn down to the lowest setting and cook for a further 10 minutes. After 10 minutes, turn back to the highest setting for 15 seconds, and finally turn off the heat. Leave the lid on for a further 10 minutes, as the rice will still absorb the steam.

3 Fluff up the rice with a fork and add the almonds, pistachios, orange peel, sharon fruit and pomegranate seeds. Arrange on a large plate to share, or serve as individual portions.

CLOCKWISE FROM TOP LEFT

Villeroy & Boch Artesano Original dinner plate £15.90; **Waterford** Lismore tumblers £60 each; Vera Wang for Wedgwood Grosgrain Indigo side plate £xxx; **The Just Slate Company** bowls £38.95 for set of 3; **Villeroy & Boch** Artesano Original antipasti board £32.90; **Charingworth** Fiddle Vintage Satin cutlery (from 24-piece set) £xx; **Wedgwood** 27cm Hibiscus Accent plate £40; **Meissen** Stripes gold thread soup plate £79; Meissen Shape 'No 41' Stripes bread & butter plate £45; **Wedgwood** Hibiscus oval platter £138



Serves 4

4 tbsp ras el hanout

1 tsp garlic, grated 1 tsp fresh ginger,

grated

3 tbsp vegetable oil 1 tsp malden salt or

flaky sea salt

1kg (about two racks)
French trimmed lamb

For the sumac yogurt

1 tsp salt
2 tsp sugar
1 white onion, finely

sliced

1 tsp lemon juice 100ml Greek yogurt

¼ tsp sumac

For the sauce

2 tsp sugar

3 tbsp pomegranate molasses

5 tbsp red wine

Pinch of salt

Handful of dried

rose petals and

pomegranate seeds,

to garnish

In a bowl, mix together the ras el hanout, garlic, ginger, oil and salt, then rub it all over the lamb. Leave to marinate in a fridge

for minimum of 1 hour or overnight.

2 To make the sumac yogurt, sprinkle the salt and sugar over the onion and leave to pickle for 10 minutes. Once it has become slightly watery, lightly rinse the onion in a bowl of water and squeeze out the excess. Mix in the lemon juice and yogurt and place in a bowl. Sprinkle some sumac on top and set aside.

3 Bring the meat back to room temperature. Preheat the oven to 180°C/350°F/Gas 4. Using a spoon, remove the spice mix from the meat and set aside for later to make a sauce. Heat a large frying pan and sear the meat until it is lightly golden, and then transfer it to a metal baking tray. Cook in the oven for 20 minutes for medium rare, or 25 minutes for medium to well done. Rest the meat for 10 minutes in a warm place.

4 Meanwhile, make the sauce by heating the juice from the meat with the reserved spice mix, sugar, pomegranate molasses, wine and salt. Reduce until thickened. Slice the meat and drizzle the sauce over the top, finishing with a sprinkle of dried rose petals and the pomegranate seeds. Serve with the sumac yogurt and jewelled rice.

Serve with... Xxxxxxx Xxxxxxx, Xxxxxxxx xxxxxx, 20XX, £XX

FROM TOP Wedgwood 27cm Hibiscus Accent plate £40; Meissen Stripes gold thread soup plate £79

Food Halls, Ground Floor; Fine Wines & Spirits, Lower Ground Floor; HOMEWARES XXXXX XXXXXXX, XXXXXXFloor; and harrods.com

