

Braised or pilaff rice with cheese (*riz pilaff au fromage* – *Indian pilau*)

| | 4 portions | 10 portions |
|----------------------------------|------------|-------------|
| butter, margarine or oil | 50 g | 125 g |
| onion, chopped | 25 g | 60 g |
| rice, long grain, white or brown | 100 g | 250 g |
| white stock (preferably chicken) | 200 ml | 500 ml |
| cheese, freshly grated | 50–100 g | 120–240 g |
| salt, mill pepper | | |

1 Place half the butter into a small sauteuse. Add the onion.

2 Cook gently without colouring for 2–3 minutes. Add the rice.

3 Cook gently without colouring for 2–3 minutes.

4 Add twice the amount of stock to rice.

5 Season, cover with buttered paper, bring to the boil.

6 Place in a hot oven (230–250°C) for approximately 15 minutes, until cooked.

7 Remove immediately into a cool sauteuse.

8 Carefully mix in the grated cheese and the remaining butter with a two-pronged fork.

9 Correct the seasoning and serve.