



Saffron Potato Rice

by Zaw Mine from Two by Four Café

“This is a very special dish to me since it’s a family recipe. I enjoy cooking the dish when I am not working at the Two by Four Café.”

INGREDIENTS

4-5 potatoes
2 cups jasmine rice
1 ½ teaspoons saffron powder
1 teaspoon salt
pinch of vegetable oil

METHOD

1. Wash and peel the potatoes. Chop into in small pieces.
2. Wash and rinse the rice and cook in a rice cooker with more water than usual so the rice is soft.
3. Add potatoes, saffron powder, salt and oil to a pan and cook together.
4. Once it’s ready, mix it all up and mash together the rice and potatoes.
5. Shape into meat patty shape.
6. Garnish with fresh coriander and serve it with smoked salmon and tomato relish.

