

Preparation time:	60 mins
Serves:	8 people
User Rating:	★★★★★

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Hoda Alzubaidi from Season 6 of The Great Australian Bake Off shared her traditional Tahchin recipe with us. And we can't get over how good it is!



This Persian dish calls for saffron-infused rice, baked in a way you might not be used to. The result is almost cake-like, juxtaposed against sweet barberries and crunchy pistachios. Show off your home cooking skills with this inspiring, flavourful meal.



Ingredients

- 1 cup barberries
- ½ cup slivered pistachios
- 100g unsalted butter
- 1 Tbsp sugar
- ½ tsp salt
- ½ tsp pepper
- 2 cups jasmine rice
- 3 eggs
- ½ cup yoghurt
- ½ cup oil
- 1 tsp saffron

Method

1. Rinse the rice 3-4 times until it runs clear. Place in a deep pot and boil for 10 minutes. Strain, pour cold water to stop it from overcooking and set aside.
2. In a pan on medium heat, melt 50g of butter and add the barberries, sugar, pistachios, salt and pepper. This will bring out all the berries juices. Set aside after 5-8 minutes.
3. Bloom the saffron by grinding the strands and adding 4-5 ice cubes. Set aside to bloom for 15-20 minutes or until the ice is melted. This will give the rice a rich golden colour.
4. Whisk eggs, yoghurt, oil and bloomed saffron together along with salt and pepper. Fold in the strained rice.
5. Melt 50g of butter and add 1 tablespoon of oil. Brush a deep 20cm pot generously and spoon in half the rice and pack it down firmly to get rid of any bubbles. Spoon in 2/3 of the berries and pistachio mixture. Try not to let the mixture hit the sides as it will burn while baking. Top with the remainder of the rice, and pack it down nicely. Cover with foil.
6. Bake at 200C for 10 minutes, lower the heat down to 175C for 40 minutes.
7. Flip onto a serving dish and cover with the rest of the berries and pistachios. Enjoy!