



# BAKED RICE with TOMATO and GARLIC CONFIT and PEPPERCORN INFUSED OLIVE OIL

## INGREDIENTS

800 gms. Cherry Tomatoes  
12 Large Garlic cloves, peeled and cut in half  
4 Large Shallots  
1 1/4 cups Corriander stems, cut into 4 cm lengths  
(save the leaves for garnish)  
3 Tbsp. Thyme leaves  
4 Small Cinnamon sticks, if large, break in half  
7 Tbsp. SATHYA Peppercorn Infused Olive Oil  
1 1/2 Cups Basmati Rice  
2 1/2 Cups Boiling Water  
Salt to taste



## METHOD

Preheat oven to 175\*c

Arrange the tomatoes, garlic, shallots, corriander stems, thyme and cinnamon sticks in a large high sided casserole or baking dish.

Pour in the SATHYA Peppercorn infused Olive Oil and 1/2 Tsp. Salt

Place in the oven, uncovered for 1 hour, until softened.

Remove from oven and sprinkle the rice over the vegetables, but DO NOT stir them together. Set Aside.

Increase oven temperature to 250\*c.

Sprinkle 3/4 Tsp. salt over the rice

Carefully pour the boiling water evenly over everything. Seal the dish tightly with aluminum foil.

Bake in the oven for 25 minutes or until rice is cooked. Remove from the oven and set aside for 10 minutes. DO NOT remove the foil. The residual steam will finish off the rice perfectly.

Remove the foil and sprinkle with corriander leaves, stirring them in gently to the rice. Serve.