

CHICKEN A LA KING RICE LOAF

Serves 6

Hands-on time: 30 minutes

Hands-off time: 1 hour

INGREDIENTS

1 cup Spekko Royal Umbrella Jasmine Long Grain White Rice

1½ tsp salt

¾ cups full cream plain yoghurt

2 large eggs

1½ cups grated cheddar cheese

1 tsp pepper

1 cup shredded rotisserie chicken

1 cup sliced mushrooms

½ cup diced green pepper

½ cup diced red pepper

¾ cup store-bought chicken à la King sauce

Serving suggestion:

Fresh salad

Mushroom sauce

Fresh chopped chives

METHOD

1. Preheat the oven to 180°C. Line a bread loaf tin with baking paper, with 2cm extra hanging over each side.
2. Add the Spekko Royal Umbrella Jasmine Long Grain White Rice to 2 cups of water with ½ teaspoon of salt in a medium pot. Bring to the boil, uncovered. Reduce to a low heat, cover, and allow to simmer for 10-15 minutes until just tender. Turn off the heat and allow the rice to steam for a further 5-10 minutes. Remove the lid, loosen it slightly with a fork and allow to cool.
3. Add the yoghurt, eggs and 1 cup of grated cheddar cheese to the cooled rice. Season to taste with the salt and pepper, and mix to combine.
4. Add in the chicken, mushrooms, green pepper, red pepper and chicken à la King sauce. Stir to combine.
5. Spoon the mixture into the prepared loaf tin and press it down evenly using a spatula.
6. Sprinkle the remaining cheese over the top of the rice and bake in the oven for 35 minutes, or until the cheese has melted and the top is golden. **Chef's Tip: Cover the top of the loaf tin with foil if the rice gets too dark.*
7. Allow the loaf to set for about 10 minutes. **Chef's Tip: Use the baking paper to assist with lifting the rice loaf out of the tin and onto a wooden board.*
8. Slice the loaf into equal portions and garnish with fresh chives. Serve alongside a fresh salad with mushroom sauce, serve and ENJOY!

BOBOTIE RICE ROLL-UP

Serves 6

Hands-on time: 30 minutes

Hands-off time: 1 hour

INGREDIENTS

For the rice roll-up:

1 cup Spekko Royal Umbrella Jasmine Long Grain White Rice

1 tsp turmeric

1 tsp salt

$\frac{2}{3}$ cup full cream plain yoghurt

2 eggs

2 cups grated mozzarella cheese

$\frac{1}{2}$ tsp pepper

For the bobotie:

1 slice white bread

$\frac{1}{2}$ cup full cream milk

1 tbsp oil

$\frac{1}{2}$ onion, finely chopped

300g beef mince

1 tbsp curry powder

$\frac{1}{2}$ tsp each salt and pepper

2 tbsp chutney

Serving suggestion:

Tomato salsa

Chutney

Fresh coriander sprigs

METHOD

1. Preheat the oven to 180°C and line a large baking tray (39x27cm) with greaseproof paper.

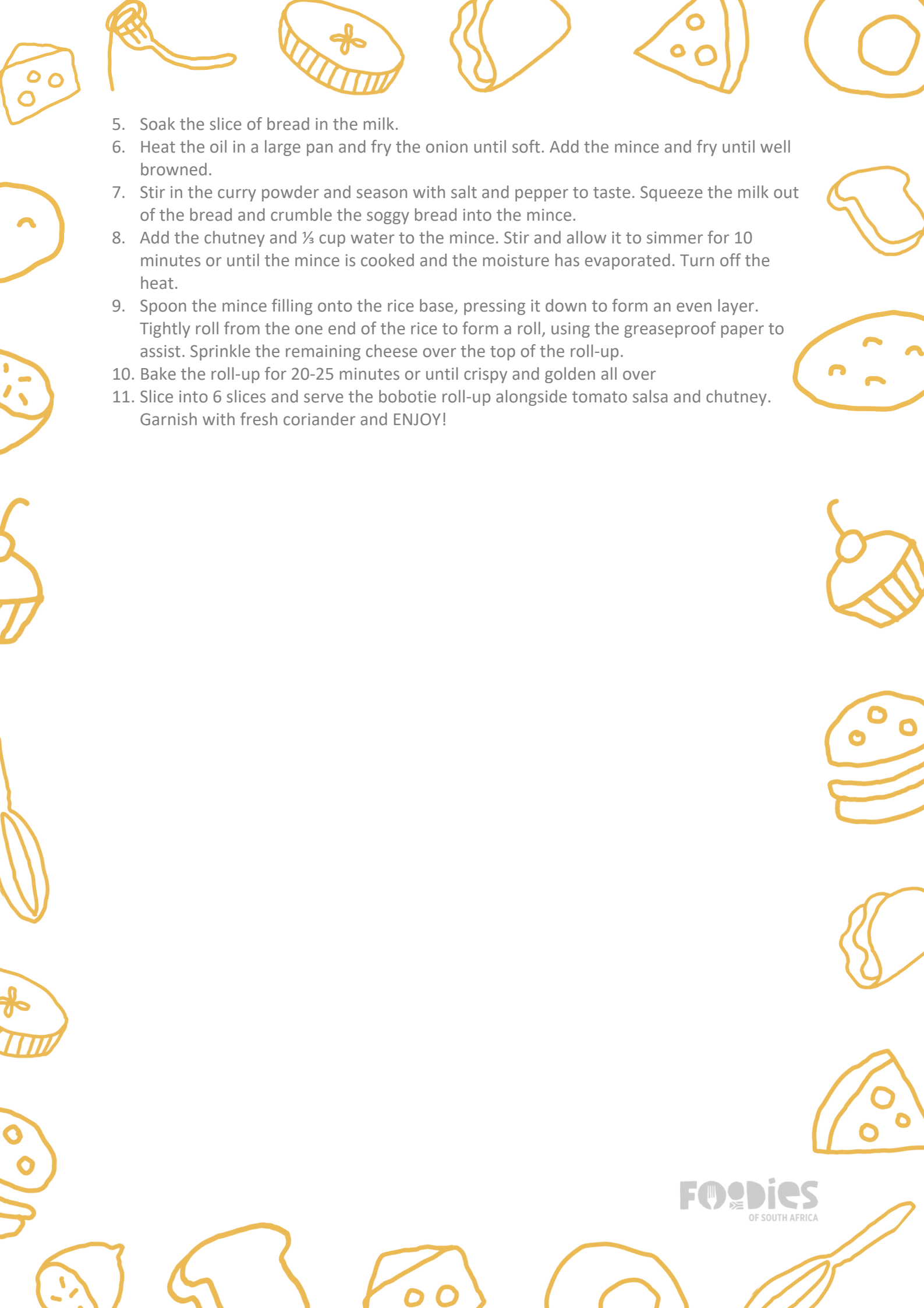
For the bobotie:

2. Add the Spekko Royal Umbrella Jasmine Long Grain White Rice and turmeric to 2 cups of water with $\frac{1}{2}$ tsp of salt in a medium pot. Bring to the boil, uncovered. Reduce the heat to a low, cover and allow to simmer for 15-20 minutes until just tender. Turn off the heat and allow the rice to steam for a further 5-10 minutes. Remove the lid, loosen it slightly with a fork and allow to cool.

3. Add the yoghurt, eggs and 1 cup of mozzarella cheese to the cooled rice and mix to combine. Season to taste with salt and pepper.

4. Spoon the rice mixture onto the greaseproof paper on the baking tray and press flatly to form a thin base, about 1-2cm thick. Par-bake the rice until slightly golden, for about 15 minutes. Allow to cool slightly.

For the bobotie:

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5. Soak the slice of bread in the milk.
 6. Heat the oil in a large pan and fry the onion until soft. Add the mince and fry until well browned.
 7. Stir in the curry powder and season with salt and pepper to taste. Squeeze the milk out of the bread and crumble the soggy bread into the mince.
 8. Add the chutney and $\frac{1}{3}$ cup water to the mince. Stir and allow it to simmer for 10 minutes or until the mince is cooked and the moisture has evaporated. Turn off the heat.
 9. Spoon the mince filling onto the rice base, pressing it down to form an even layer. Tightly roll from the one end of the rice to form a roll, using the greaseproof paper to assist. Sprinkle the remaining cheese over the top of the roll-up.
 10. Bake the roll-up for 20-25 minutes or until crispy and golden all over
 11. Slice into 6 slices and serve the bobotie roll-up alongside tomato salsa and chutney. Garnish with fresh coriander and ENJOY!

GARLIC BUTTER SHRIMP RING

Serves 6

Hands-on time: 30 minutes


Hands-off time: 1 hour

INGREDIENTS

- 1 tbsp breadcrumbs
- 1 cup Spekko Royal Umbrella Jasmine Long Grain White Rice
- $\frac{2}{3}$ cup double cream plain yoghurt
- 2 eggs
- 2 cups grated mozzarella cheese
- $1\frac{1}{2}$ cups (250g) frozen mixed vegetables (carrot, peas & sweetcorn)
- $1\frac{1}{4}$ tsp salt
- $\frac{3}{4}$ tsp pepper
- $\frac{1}{4}$ cup (60g) butter
- 3 cloves garlic, crushed
- 1 tsp finely chopped ginger
- 3 tbsp finely chopped parsley, plus extra for the garnish
- $\frac{1}{2}$ tsp paprika
- 1 pack (400g) shrimp, par-cooked

METHOD

1. Preheat the oven to 180°C and grease a 20cm Bundt cake tin with non-stick spray. Dust the greased tin with a layer of breadcrumbs to prevent the rice ring from sticking to the tin. **Chef's Tip: If you don't have a Bundt tin, place a fist-sized ball of foil in the centre of a 20cm cake tin to make a DIY tin.*
2. Add the Spekko Royal Umbrella Jasmine Long Grain White Rice to a medium-sized pot. Add in 2 cups of water and $\frac{1}{2}$ teaspoon of salt and bring to the boil, uncovered. Reduce the heat to a low, cover and allow to simmer for 15-20 minutes or until the rice is just tender. Turn off the heat and allow the rice to steam for a further 5-10 minutes. Remove the lid, fluff the rice slightly with a fork and allow it to cool.
3. Add the yoghurt, eggs, mozzarella cheese and frozen mixed vegetables to the rice and stir well, ensuring that everything is evenly combined. Season to taste with $\frac{1}{2}$ teaspoon each salt and pepper and mix well.
4. Spoon the rice mixture into the Bundt tin, gently pressing it down with a spoon. Cover the tin with foil and bake for 35 minutes. **Chef's Tip: Covering the tin with foil will help the rice bake evenly.*
5. Remove the foil and bake for a further 10 minutes or until the crust is golden brown. Allow the rice to cool slightly in the tin for at least 10 minutes.
6. Spoon the butter into a pan over a medium-high heat. Add the garlic, ginger, parsley and paprika and sauté for at least 2 minutes before adding in the shrimp. Season with the remaining $\frac{1}{4}$ teaspoon of salt and pepper and cook the mixture for 3-5 more minutes before removing the pan from the heat.
7. Gently tip and overturn the baked rice onto a large round platter. **Chef's Tip: Place the platter over the cake tin to gently help stabilise the baked rice as it is overturned in a fast yet steady motion.*

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- A decorative border of various food items is drawn in a simple, orange line-art style around the page. The items include a slice of cheese, a shrimp, a round flatbread with a cross on top, a taco, a slice of pizza, a round flatbread with a hole in the center, a potato, a slice of pizza, a cupcake, a burger, a slice of pizza, a taco, a slice of pizza, a potato, a taco, a slice of cheese, a round flatbread with a hole in the center, and a slice of pizza.
8. Spoon the garlic shrimp into the rice centre, drizzling the garlic butter over the rice and prawns.
 9. Dress the rice ring with freshly squeezed lemon and sprinkle over chopped parsley to garnish. To serve, slice a portion of the rice ring, place alongside a leafy green salad and ENJOY!