

## Riz pilaf

Rice Pilaf

(serves 4)



### Ingredients:

1¾ cups Rice  
3¾ cups Bouillon or Water  
1 Onion  
4 tbsp Butter  
1½ cups Gruyère Cheese, grated  
Salt & Pepper

### Directions:

Heat the bouillon or water in a sauce pan

Peel and slice the onion.

Melt the butter in a second saucepan and brown the onion, then stir in the rice.

Use a ladle to add enough of the hot liquid to barely cover the rice, salt lightly, stir and boil gently uncovered until the liquid has been absorbed (about 5 minutes).

Add half of the remaining liquid, when this has been absorbed, add the rest.

Cook the rice for a total of about 20 min; when done, all the liquid should have evaporated.

Season to taste and serve with a bowl of freshly grated cheese on the side.