Main dishes / Nigeria

Jollof rice



Rice cooked in a thick sauce of tomato, pepper and onion. The sauce is reduced dark before the rice goes in.

Time 80 min **Servings** 6

What you'll need.

- ☐ 500 g Long-grain rice — rinsed
- ☐ 600 g Tomatoes
- ☐ 2 piece Red peppers
- ☐ 2 piece Onions
- ☐ 1 piece Scotch bonnet
- ☐ 3 tbsp Tomato paste
- ☐ 2 tsp Curry powder
- ☐ 1 tsp Dried thyme
- ☐ 2 piece Bay leaves
- ☐ 600 ml Chicken stock
- ☐ 100 ml Neutral oil
- ☐ Salt — to taste

Let's make it.

01 Blend the tomatoes, peppers, one onion and the scotch bonnet until smooth.

02 Fry the second onion in the oil until soft, add the tomato paste and cook five minutes, until it darkens.

03 Pour in the purée and reduce it for twenty-five minutes over medium heat, stirring. It darkens, thickens and the oil begins separating at the edges.

04 Add the curry powder, thyme, bay and stock, season and bring it to the boil.

05 Stir in the rinsed rice once, cover with foil and a lid, and cook on the lowest heat for twenty-five minutes. Do not lift the lid or stir.

06 Take it off and let it stand ten minutes. Fork it through from the bottom up, lifting the lower layer.

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