



PARADISE BEACH PURVEYORS

SMOKED TROUT & CHIVES DIP



Saffron Rice Cakes with Paradise Beach Purveyors Smoked Trout & Chives Dip

Ingredients

1 tub of Paradise Beach Purveyors Smoked Trout & Chives Dip
500ml chicken stock
10 threads of saffron
4 tablespoons olive oil
1 cup of Arborio rice
100ml dry white wine
1 teaspoon of salt
1 telegraph cucumber
1 bunch of chives

Method

Heat the chicken stock, saffron and salt in a pan until just boiling, then turn off the heat and allow the saffron to infuse for 5 minutes to release its flavour and colour.

Heat the oil in a large saucepan or deep frying pan, add the rice and stir with a wooden spoon to coat all grains of rice. When the rice is coated and hot, pour in the white wine and shake the pan to make sure the rice and wine are well combined.

Add 1–2 ladles of stock and reduce heat to low to allow the rice to simmer slowly, absorbing the stock. Add more stock as the rice absorbs, 1 ladle at a time. When the rice is almost soft, remove the pan from the heat without adding more stock as the rice should remain starchy enough to stick together when cool. You may not need all the stock.

Top quality Australian hot smoked trout, cream cheese and sour cream are brought to life with the tang of lemon, hints of horseradish and accents of cracked black pepper and chives. Enjoyable, elegant and perfect for entertaining with Paradise Beach Pita Bits. Gluten Free.



Gold Medal
Sydney Royal
Cheese & Dairy
Show 2010



Gold Medal
Royal Melbourne
Dairy Produce
Awards 2007



Silver Medal
Sydney Royal
Cheese & Dairy
Show 2009



Silver Medal
Royal Melbourne
Fine Food
Awards 2007

When the rice has cooled, use wet hands to roll palm-sized rice cakes. Slice the cucumber in diagonal slices approx 1cm thick, place the risotto cakes on the

cucumber followed by a teaspoon of Paradise Beach Smoked Trout & Chive Dip. Garnish with chives.
Makes 10–12

Product	Pack Size	APN
Smoked Trout & Chives Dip	230g	9333430000069
Also available in 2kg	for more information see www.paradisebeach.ws	