

POBLANO TAHDIG

(from The Bewitching Kitchen)

1 cup rice
3 cups lightly salted water
1 Poblano pepper, roasted with a touch of olive oil until soft
1/3 cup full-fat yogurt
1/4 tsp salt
1/4 tsp chipotle pepper (or other pepper of your choice)
drizzle of olive oil

Mix the yogurt with the poblano pepper, salt and chipotle pepper. Process with a mini-food processor until smooth. Reserve.

Cook the rice for 12 minutes in salted boiling water and immediately drain and rinse with cold water to stop cooking. Rice and yogurt mixture can sit separately for a couple of hours before continuing.

Mix the rice with the yogurt. Heat a 10-inch non-stick skillet and add olive oil, swirling around the whole surface. When the oil starts to get hot, add the rice-yogurt mixture and spread it all over the pan, smoothing the surface with a silicon spoon. Cover the rice with a paper towel moistened with water, then place a lid. Don't worry if the lid is not totally tight.

Place on a low-burner for exactly 30 minutes. At the end of 30 minutes check to see if the bottom is golden, if not, increase the heat lightly and remove the lid. Leave it for a minute or two, should be enough to make a nice crust at the bottom. Carefully place a platter on top and invert the rice on it. Cut in wedges to serve.