



## Ingredients

Rice, raw	200 g	Table salt	5 g
Onion, sliced	250 g	Cooking oil	150 ml
Butter	50 g		
Coriander, powder	15 g		
Cumin, dry	10 g		
Lentil, dry	200 g		

# Makhlouta

Lebanon | Easy | 30 minutes | 6 servings | Salad

*This dish needs to stay semi-liquid to keep its good flavour.*

## Tools and equipment

- ~ Stainless steel cooking pot
- ~ Strainer
- ~ Wooden spoon or other stirring tool



## Directions

- 1 Wash rice and lentils and drain.
- 2 Put rice and lentils in a pot, covering twice their volume with water and cook on slow fire, stirring often.
- 3 After 15 minutes, add onions, coriander and salt in the pot.
- 4 Add water progressively letting it evaporate, until the pulses are cooked.
- 5 Sauté onions until they turn golden-brown colour, then add hot cooking oil (120°C) in the pot.
- 6 Add salt and cumin.
- 7 Add butter over the dish and serve hot.