

**CRESPIRISO**



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**made in Italy**

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**Thai Aromatic RECIPE**  
**RICE SALAD WITH SAFFRON**

**INGREDIENTS: (for 6 people)**

- 360 g Thai Aromatico Rice
- 200 g peas
- 1/2 red pepper
- extravirgin olive oil
- wine vinegar
- saffron in powder
- Worcester sauce
- salt to taste

**COOKING TIME:**  
about 12 minutes

**PROCEDURE:**

- Boil the rice in hot salt water, for 15 minutes approximately.
- Five minutes before the end of baking, joined a small paper bag of saffron. - Strain off the rice and enlarge it to on a big plate to cool it quickly. - Boil the peas in hot water at the same time to the rice and strain off them. Chop the pepper in small cubes and few slices from the final decoration.
- Collect in an only container the rice, the two vegetables prepared and stirr well.
- Flavored with the olive oil, the vinegar and some drop of Worcester sauce.
- Garnish the plate, with the red pepper held before. Serve on the table.