

PERSIAN RICE

6 SERVINGS *The browned, crusty layer of rice that forms at the bottom of the pan is considered the most treasured part of this Middle Eastern classic.*

- 2 cups basmati rice
- 3 tsp. kosher salt, divided
Pinch of saffron threads
- 2 cups plain whole-milk yogurt
- 3 Tbsp. unsalted butter

Place rice in a medium saucepan; add 2 tsp. salt and cold water to cover by 2". Bring to a boil over medium heat; reduce heat to low and simmer for 5 minutes. Drain rice, reserving $\frac{3}{4}$ cup cooking liquid.

Place saffron and $\frac{1}{2}$ cup reserved cooking liquid in a small bowl; let saffron soften for 5 minutes. Place yogurt in a medium bowl and stir in remaining 1 tsp. salt and saffron water. Add rice and stir to coat.

Melt butter in a large deep nonstick skillet over medium heat; swirl to coat bottom and sides of pan. Add rice, mounding slightly in center. Poke 6–7 holes in rice with the end of a wooden spoon. Cover with foil, then a lid. Cook, rotating skillet over burner for even cooking, for 10 minutes (do not stir). Reduce heat to low; cook, adding more reserved cooking liquid by tablespoonfuls if rice has not finished cooking when water evaporates, until a golden brown crust forms on bottom of rice, 20–25 minutes.

Remove lid and foil; invert a plate over skillet. Using oven mitts, carefully invert rice onto plate; use a heatproof spatula to remove any crust remaining in skillet.

SPICED CARROTS

6 SERVINGS *Ras-el-hanout, meaning "head of the shop," is a complex North African spice mixture that imparts a blend of aromatic, spicy, and earthy flavors.*

- 6 Tbsp. vegetable oil
- 2 tsp. ras-el-hanout (optional)
- 1 tsp. curry powder
- $1\frac{1}{2}$ lb. large carrots, peeled, cut on a diagonal into $\frac{1}{8}$ " slices
Kosher salt and freshly ground black pepper
- $\frac{1}{3}$ cup low-salt chicken broth

INGREDIENT INFO: Ras-el-hanout is available at specialty foods stores and online at kalustyans.com.

Heat oil in a large skillet over medium heat. Add ras-el-hanout, if using, and curry powder; reduce heat to medium-

low and cook, stirring often, until fragrant, 2–3 minutes. Add carrots; cook, stirring often, until still slightly firm to the bite, 6–7 minutes. Season with salt and pepper. Add broth; simmer until all liquid is absorbed and carrots are tender, 6–7 minutes longer.

COUPE GLACÉE MERINGUE

6 SERVINGS *If time is short, skip baking the homemade meringues and use store-bought.*

MERINGUE

- 2 large egg whites
- $\frac{3}{4}$ cup sugar
- 1 vanilla bean, split lengthwise
- 1 Tbsp. honey

BERRIES AND ASSEMBLY

- 2 cups mixed fresh berries
(such as raspberries, blackberries, strawberries, blueberries)
- 2 Tbsp. honey
- 2 tsp. fresh lemon juice
- Vanilla ice cream
- Fresh mint leaves

MERINGUE Preheat oven to 200°. Line a baking sheet with parchment paper. Using an electric mixer, beat egg whites on medium-high speed in a medium bowl until white and foamy. With mixer running, gradually add sugar by tablespoonfuls, beating until meringue is stiff and glossy. Scrape in seeds from vanilla bean. Add honey and continue to beat until seeds are evenly dispersed and no streaks of honey remain. Drop meringue by heaping tablespoonfuls onto prepared baking sheet.

Bake until dry and slightly golden, about 2 hours. Let meringues cool on sheet (they will crisp as they cool).

BERRIES AND ASSEMBLY Combine berries, honey, and lemon juice in a medium bowl. Toss to combine. Let stand at room temperature for at least 1 hour to allow juices to form.

Coarsely crumble meringues. Divide berries and juices among small bowls. Scoop vanilla ice cream into each bowl. Top with crumbled meringues. Garnish with mint.



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