Tomato and Basil Pilaf

Ingredients:
- 20 gm Butter
- 2 cups Basmati rice
- 1 litre Stock
- 3 Ripe Tomatoes
- 1 Brown Onion, Finely Chopped
- 1 cup Basil, Finely Chopped

Equipment:
- Scales
- Fork
- Chopping Board
- Sharp Knives
- Measuring Cups/Jug
- Slotted Spoon
- Large saucepan

Method:
1. Melt butter in saucepan add onion and cook for about 3 mins or until soft.
2. Add rice and stir then add stock bring to boil.
3. Reduce heat and simmer with a lid on for 25mins, stirring every 5 mins.
4. While rice is cooking, cut across the bottom of each tomato and place in boiling water for 1 minute.
5. Remove tomatoes with slotted spoon and place in cold water for 1 minute, peel, halve, then remove seeds with small spoon and roughly chop.
6. Remove rice from heat, stir in tomato and basil lightly with fork then serve on platters.