

LEMON RICE WITH ALMONDS

1 large unblemished lemon
1 cup uncooked rice
2 cups water
½ teaspoon salt
½ teaspoon cinnamon
1 tablespoon butter
2/3 cup coarsely ground almonds
2/3 cup currants
1 cup dry white wine
1 cup fresh peas

Garnish: 12 teaspoons honey

Finely grate the skin from the lemon. Then cut the lemon, thoroughly squeezing its juice and removing most of the pulp. Reserve the skin, juice and soft pulp, discarding the membranes and pits.

In a large enameled pot bring to a brisk boil the water, rice, salt, cinnamon, butter and lemon, reducing heat to simmer until most fluid is absorbed (about 10 minutes). Stir once or twice while simmering otherwise keep pot tightly covered. Remove pot from heat.

Slowly simmer the almonds and currants in white wine for 7 minutes.

Fluff rice gently with a fork. Add the wine almonds to the lemon rice.

Stir in fresh peas. Very slowly simmer for 5 to 7 minutes. If the rice begins to stick to the bottom of the pot, add small amounts of boiling water.

Garnish with 1 teaspoon honey for each portion.