

Smoked Warehou & Saffron rice Slice

3 cups water
1 chicken stock cube
pinch saffron powder
2/3 cups long grain rice

1 fillet plain smoked warehou,
2 eggs beaten,
¾ cup milk
¾ cup grated tasty cheese
1 med zucchini, grated
1 teaspn French mustard
1 tablsn chopped chives/ Spring onions

Bring water to boil, add stock cube, saffron and rice, reduce heat to low for approx 20 minutes or until all liquid has been absorbed and rice is tender, cool 5 mins. Stir in egg.

Spread rice mix evenly over greased lasagna dish.

Remove bones and skin and flake the fish over the rice.

Pour over combined eggs, milk, cheese, zucchini, mustard and chives.

Bake in mod oven approx 40 mins until golden brown and set.