

Saffron-Inspired Saffa

A delightful twist on the traditional saffa, this dish features very thin noodles infused with the warmth of cinnamon, the sweetness of raisins, and a touch of luxurious butter, perfect for a comforting meal.


60 min

Total time

medium

Difficulty

450

kcal / serving

Ingredients

- 250 g very thin noodles
- 25 g boneless raisins
- 25 g butter
- 50 g boiled almonds, peeled, fried in oil and crushed
- 1/2 tablespoon cinnamon for garnish
- 60 g caster sugar
- pinch of salt
- 1 tablespoon vegetable oil

Steps

- 1 In a bowl, combine the thin noodles with the vegetable oil, mixing well.
- 2 In a couscous pot, fill half with water and bring to a boil over moderate heat.
- 3 Once boiling, place the greased noodles in the steamer and cook for 15 minutes.
- 4 After 15 minutes, pour boiling water over the noodles to help them cook further, and let them drain well.
- 5 Drizzle the noodles with 1 tablespoon of oil and allow to cool slightly.
- 6 Return the noodles to the steamer and steam again for another 15 minutes.
- 7 Repeat the boiling and steaming process two more times to ensure the noodles are fully cooked.
- 8 Once drained, transfer the noodles to a large pot, add salt, 40 g sugar, and raisins, mixing well.
- 9 Steam the mixture for an additional 10 minutes.
- 10 Remove from heat, add butter, and mix thoroughly until well combined.
- 11 Serve the saffa in a bowl, garnished with crushed almonds, cinnamon, and the remaining sugar sprinkled on top.