



Jasmine Rice

INGREDIENTS

- 200g (1 cup) jasmine rice
- 650ml (roughly) water



Serves: 2



Prep Time: 5 min



Cooking Time: 20 min

METHOD

1. Wash the rice well by putting it in a bowl and covering it with cool water. Swish the rice around with your hand until the water gets cloudy. Drain and repeat until the water gets only slightly cloudy; usually it takes about three rinses.
2. Place the rice into a saucepan. Cover with water (water level should come to the first crease on your middle finger when just touching the top of the rice - make sure the rice is a flat even level when testing this).
3. Place on the stove top on high heat.
4. Bring to the boil, reduce to a low heat and cover with lid (make sure it is well covered and air tight - wrap with cling film if necessary).
5. Put a timer on for 10 mins (no peeking).
6. Turn the stove top off after 10 minutes and set aside for 5-10 min.
7. Remove lid/ cover and serve.

Enjoy!



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