

HOW TO COOK RICE PERFECTLY

by Yael from PanAsian Kitchen



prepare the rice

In a saucepan, wash the rice. Rub the grains together until water turns white. Drain water. Repeat.

add water

Add water using the ratio 1 portion rice : 1.5 portion of water. Using the same measuring cup for the water and the rice

cook the rice

Put the pot on the hob, on high, and bring to a rolling boil, with the pot covered. When you see steam, switch off the heat and allow to sit for 5 minutes. Keep the lid on! Don't be tempted to look!



switch the heat on again

After the 5 minutes, switch the hob back on on low. Keeping the lid on, keep the pot on the hob for 5 minutes

keep the lid on!

Switch off the heat and allow the rice to absorb the liquid. Leave the pot for 10 minutes and remember to KEEP THE LID ON!

rice bowls at the ready!

After 10 minutes, finally lift the lid and with spoon, fluff the rice and serve!

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