

Steamed Rice

Season: Spring

Type: Side

Serves: 32 tastings

From the garden: -

Class focus: Cooking rice using absorption method.



Equipment:	Ingredients:
Medium saucepan & lid x 1 Measuring jug x 1 Serving bowl x 5 Spoon x 5	2 ½ cups Jasmine rice 3 ¾ cups water

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Put rice and water in a medium saucepan over high heat, put a lid on. **Do not** stir the rice while cooking.
3. Bring it to the boil, reduce heat and simmer for 16 minutes, or until water is absorbed.
4. Serve into 5 serving bowls with a spoon in each.