

steamed rice

Equipment:

rice cooker

Ingredients:

5 cups basmati/jasmine rice

water

Method:

Take the inner container out of the rice cooker. Place the rice inside the inner container and generously cover with water. Wash with 1 hand, then gently tip most of the water out, without tipping the rice out. Do this again, so it's washed twice. (You can tip the water in the garden.) Put more water in the rice, so that it reaches 3cm above the rice.^ Put the container of rice into the rice cooker, shut the lid and turn on to the rice cooking program. It will do the rest. (after 10 mins, check that it is working!). Don't open again for at least 25mins, until it's finished cooking.

*If you have to use a saucepan, follow the same steps up to ^, except in a large pot. Put on to a high heat (with lid on), and bring to boil. Turn down to as low as possible, and put the diffuser underneath. Leave for at least 15 minutes, then peek. If rice looks done, turn off heat, leaving the lid on. If not, keep cooking a little longer.