

Steamed Rice

4 cups

Rowville Primary School
Kitchen Garden

Ingredients

1 1/3 cups white medium rice,
2 2/3 cups cold water.



Method

Measure the rice into a small saucepan. Add the water. Place on the stove with a tight fitting lid and bring to the boil. Reduce the heat immediately to as low as possible. Cook covered for 10 minutes.

Do not remove the lid during cooking.

Turn the heat off and leave the rice to absorb fully for another 10 minutes.

Fluff the rice with a fork before serving.