



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **PERFECT STEAMED RICE**

SERVES 4-6

1½ cups basmati rice

½ teaspoon sea salt

Water

### **THE STEPS:**

- Place a large pot of salted water over high heat then bring it to the boil.
- Rinse the basmati rice in a colander under cold running water until the water runs clear. *about 1 minute*
- Add the rinsed rice to the boiling water.
- When the rice starts to rise to the surface of the water, boil for 5 minutes.
- Pour the boiling water and rice back into the colander.
- Place 1" of water into the same pot and bring it to the boil again.
- Reduce heat to low.
- Cover the rice in the colander with aluminium foil.
- Place the colander on top of the pot of simmering water to allow the rice to steam for 10 minutes.
- Remove from the heat and serve immediately.
- If you're not ready to serve immediately, leave the rice covered and set aside until you're ready for up to 20 minutes.

**THE LOVE:** Don't skip rinsing the raw rice. It helps to keep the rice kernels from sticking together.