

Vietnam rice Jasmin (com) |

Recipe for 4 portions

Description

Note

You can also use the rice cooker using the same method.

Ingredients

- 250 Ml Jasmine rice
- 375 Ml Water

Preparation

- Preparation time **30 mins**

Rice

Place the rice in a saucepan, pour enough water over it to cover it well and rub the grains between your hands several times. Remove the water and repeat the same operation 1 or 2 times, until the water flowing out is almost translucent. Drain the rice. Pour the measured cold water into the saucepan and bring to a boil. Add the rice, lower the heat (medium) and cover the pan. Continue simmering for 10 minutes. Remove from heat and let sit for 5 minutes without removing the lid. Stir gently with a fork or chopsticks to separate the grains of rice and serve hot.

Bon appétit!