



Perfect rice

NIBBLEDISH CONTRIBUTOR

Ingredients

As a child my job before school was often to prepare the rice. I would measure the rice in a cup that always remained in the rice tin filled with the fragrant scent of basmati, (we only use basmati) I would then have to wash the rice until the water was clear. I would pick out any imperfections. I would then cover the rice with double the amount of water bring to the boil and then place a lid on, lower the flame and let it cook until all the water is absorbed. The finished grains are longer, thinner and much more fragrant and flavourful than that of boiling. 300g /10oz basmati rice 20fl oz/1 pint/570ml water

Instructions

1. Rinse the rice until the water run clears. 2. Add the measured water and bring to the boil the water should be at least twice the volume of the rice. 3. As soon as the water starts bubbling put the lid on and reduce the heat to under half and leave well alone for 8-10 minutes. 4. Inspect, has all the liquid absorbed on top? If not, replace the lid and leave for a few more minutes. If and when it has, stir the rice well, ensuring it is not sticking to the bottom. Now, taste it should not be brittle like a risotto, if it is, add a little more water and heat for a little longer. The rice is ready to serve when all the grains are separate and all the water has absorbed. it should be light and fluff