



Excellence
through Endeavour

Plain basmati rice



Equipment:

Measuring cup
Large bowl
Large sieve
Rice cooker
Fork
Serving bowls
Serving spoons

Ingredients

2 cups basmati rice, washed
3 cups water
1 tsp salt

Method:

Remember to clean up your workstation as you go

1. Place the washed rice into the rice cooker.
2. Add 3 cups cold water and the salt. Cover with lid.
3. Press down lever, and allow to cook. When the rice is ready the lever will flick up.
4. Before serving, tip rice into clean, dry bowl and fluff with a fork.
5. Share rice into serving bowls using a spoon, being careful not to squash the grains together (don't use a ladle), and put a spoon in each.
6. Garnish with flowers.

To wash the rice for the next class:

7. Put the sieve into the bowl. Measure rice into the sieve.
8. Working in a sink, wash the rice until the water runs clear. Leave the rice to drain by hooking the sieve onto the edge of the bowl. Let the rice drip into the bowl.

