# Basmati rice

Recipe by V-ZUG Ltd.



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| Preparation | 10 Mins |
| Cooking time | 25 Mins |
| Portions | 4 |
| Appliance | CombiSteamer V4000 45 from 2021 |

Gently steaming basmati rice allows it to develop its full flavour, while remaining fluffy, grainy and aromatic. Serve as an accompaniment to a curry or vegetable dish or as the basis for a delicious bowl of food.

## Ingredients

250 g basmati rice

275 ml water

## Preparation

Rinse the rice under cold running water until the water runs clear, then drain well. Put the rice and water into an ovenproof dish, place it on a wire shelf in the cold cooking space and cook at 100 °C for about 25 minutes using the steam mode.

**Steaming 100 °C for 25 Mins**

## Accessories

1-litre ovenproof dish

Wire shelf

## Additional information

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