Jasmine rice

Recipe by V-ZUG Ltd.



Preparation	10 Mins
Cooking time	25 Mins
Portions	4
Appliance	CombiSteamer V4000 38 from 2021

Delicate, fragrant and fluffy – jasmine rice with its seductive floral aroma is the perfect accompaniment to curries, wok dishes and much more.

Rice

250 g jasmine rice

275 ml water

Rice

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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