Steamed rice

Recipe by V-ZUG Ltd.

Preparation	
Cooking time	
Portions	4

Preparation

1 part rice

1 part water

Salt

Put the rice in a sieve and wash well until the water runs clear.

Transfer the rice to the porcelain dish and add the same amount of water as rice. Season with salt.

Put the porcelain dish on to the wire shelf in the cold cooking space. Steam.

Steaming 100 °C for 25 Mins

Tips

Perfume the rice with an aroma such as lemon grass, ginger, kaffir lime leaves or garlic.

Accessories

Porcelain dish ⅓ GN, depth 65 mm

Wire shelf

Additional information

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