Basmati rice

Recipe by V-ZUG Ltd.



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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