



# Jasmine rice

Recipe by V-ZUG Ltd.



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

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250 g jasmine rice

275 ml water

## Rice

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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

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1-litre ovenproof dish

Wire shelf

