

Miele

Fragrant rice

By Miele

15 minutes

Preparation time

15 minutes

Cooking time

8 serves

Serves



INGREDIENTS

40 g butter
2 garlic cloves, crushed
2 cm piece fresh ginger, peeled,
finely grated
2 cup jasmine rice
3 dried bay leaves
600 ml chicken stock
¼ cup deep fried shallots
Angel hair chilli, to serve

METHOD

1. Melt butter in a large saucepan over medium heat, Induction setting 6. Add garlic and ginger and stir for 1 minute until fragrant.
2. Place rice, bay leaves, garlic mixture and chicken stock into a Solid steam tray.
3. Steam at 100°C for 15 minutes.
4. Remove from Steam oven, transfer to a serving dish and top with fried shallots and angel hair chilli.