

Steamed Hainanese Rice

Cook: 45 Mins



Step 1.

Rinse Jasmine rice until the water runs clear. Drain well.

Step 2.

Sweat garlic + ginger gently in chicken fat (from frying chicken skins)

Step 3.

Add rice. Toast lightly 1-2 minutes

Step 4.

Add hot chicken stock (ratio 1:1 rice to liquid).

Step 5.

Cook in the Wolf oven for 30 min on steam mode.

Step 6.

Rest covered 10 minutes.

Step 7.

Fluff carefully.

Step 8.

Rice should be aromatic, separate grains, lightly glossy.

Ingredients

Serves 1

300 g jasmine rice

300 ml good-quality organic chicken stock

2 cloves garlic, minced

1 tbsp grated ginger

1 tbsp chicken fat (or neutral oil)

Salt (if needed)