

Fragrant Coconut Rice

Swick

Serves 3 to 4 | Active Time: 10 minutes | Total Time: 30 minutes

Step 1: Preparing Your Mise en Place

- 1 1/2 cup Jasmine Rice
 - 1 can (400 ml) full-fat coconut milk*
 - 1 1/4 cup (300 ml) water
 - 1 tsp (5 gr) sugar
 - 1/8 tsp sea salt, or to taste
 - 1 kaffir lime leaf, torn
- To start, thoroughly rinse the rice until the water runs fairly clear then drain and set aside.
- Next, gather the remaining ingredients.
- Note: If using low-fat coconut milk, you may need to slightly decrease the amount of water in the recipe.

Step 2: Cooking & Finishing the Rice

- toasted coconut, for garnish
 - chopped cilantro, for garnish
- To cook the rice, bring the coconut milk, water, sugar, salt, and kaffir lime leaf to a boil over medium heat — stir occasionally.
- Once the liquid comes to a boil, add the rice, bring back to a boil and then reduce the heat to low; cover and let the rice cook for approximately 18 to 20 minutes, or until the rice is cooked through and tender. Let stand for 5 to 10 minutes.
- Lastly, remove the kaffir lime leaf and fluff the rice with a fork. If desired, just before serving, finish the rice with toasted coconut and fresh cilantro.

Chef's Notes

Listed below are just a couple of examples of dishes that this recipe would go well with:

Grilled Hainanese Baked Tofu
Malaysian Tofu Satays