

Coconut Rice

Season: All

Serves: 30 tastes in the classroom
or 6 serves at home

Fresh from the garden: coriander, ginger, kaffir lime leaves, lemongrass, pandan leaf

Equipment:

metric measuring scales and jug
colander
clean tea towel
chopping board
rolling pin
medium saucepan with lid
wooden spoon

Ingredients:

400 g jasmine rice, rinsed
2 cups water
1 cup coconut milk
1 stick of lemongrass, bruised with rolling pin
and tied in a knot
1 pandan leaf, bruised with rolling pin and
tied in a knot
thumb-sized piece of ginger
3 fresh kaffir lime leaves
1 bunch of fresh coriander leaves

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Combine the rice, water, coconut milk, lemongrass, pandan leaf, ginger and kaffir lime leaves in the saucepan.
3. Bring mixture to the boil and cover with a tight-fitting lid, then reduce heat to as low as possible.
4. Cook for 10 minutes.
5. Remove the coconut rice from the heat and allow it to sit for 10 minutes, covered.
6. Fluff with a fork before serving.

