

## Coconut Rice

### Equipment needed –

medium non-stick pan, measuring cups (1 cup, ¼ cup), measuring jug, measuring spoons (1/2 teaspoon, tablespoon), sieve, frying pan, 3 serving bowls and 3 serving spoons.

### Ingredients from the Garden –

### Ingredients from the Pantry –

- 3 cups of jasmine rice
- 2 ¼ cups of coconut milk
- 1 teaspoon of salt
- 2 pandan leaves, torn into strips and tied into a knot
- 450 ml of water
- 6 tablespoons of shredded coconut

### What to do –

1. Measure out 3 cups of rice and place in a sieve 1 at a time, over the sink and rinse well with cold water. Place the washed rice in the non-stick saucepan.
2. Measure out 2 ¼ cups of coconut milk and add to the saucepan with the rice.
3. Measure out 450 ml of water and add to the pan with the rice.
4. Measure out 1 teaspoon of salt and add to the pan with the rice.
5. Take the pandan leaves and tear by hand into strips, then tie into a knot. Place in to pan with the rice.
6. Using a spoon, level out the rice and bring the pan to a simmer for 10 minutes. After 10 minutes, turn the heat off and then leave on the stove covered for a further 15 minutes. (Leave on the stove uncovered until it is time to serve, it will keep warm for up to 2 hours).
7. Meanwhile place 6 tablespoons of shredded coconut into a frying pan over a medium heat. Stir the coconut continuously, “dry frying” it until it turns golden in colour (1-2 minutes) - Be careful it does not burn.
8. When it is time to serve, fluff the rice using a fork, especially the bits on the bottom. Divide the rice into 3 serving bowls and top with the toasted coconut to serve.

### Serves –

- 28 students.