

Fluffy White Rice



You don't need to go to a restaurant to make fluffy rice.

Ingredients

170 g long grain white rice

440 ml water

1 tsp butter

1 pinch of sea salt

Method:

1. Wash 1 cup (170g) of long grain white rice, drain well in a sieve.
2. In a large saucepan mix water, the drained rice, butter and a pinch of sea salt. Bring to the boil, then lower the heat and cover.
3. Simmer gently for 12 minutes or until the water has completely absorbed. Remove from the

heat and let sit, undisturbed with the lid on, for 10 to 15 minutes. Remove the lid, fluff the rice gently with a fork then serve. Optional to season with spring onions.