

## **COCONUT RICE**

*from Shove it in Your Mouth and Chew*

### **INGREDIENTS**

- 400ml tin coconut milk
- 400ml water
- 2 teaspoons sugar
- 1 teaspoon salt
- 1 teaspoon pepper
- 2 bay leaves
- 1 tablespoon butter or coconut oil (optional)
- 380ml (volume) basmati rice
- 2 tablespoons desiccated coconut

### **METHOD**

1. Put a medium saucepan on the hob. Pour in the coconut milk and water (fill the tin back up to measure the water and keep it to measure the rice in step 3), stir to combine. Turn heat to medium-high and bring to the boil. Watch carefully as it heats up and stir to prevent over-boiling.
2. Add sugar, salt, pepper, bay leaves, and the butter/coconut oil if using. Stir to dissolve.
3. Using the tin, measure out the rice. Fill it up to just shy of the top, leaving about a centimetre of space. Pour into the liquid, along with the desiccated coconut. Stir thoroughly.
4. Bring to the boil. Stir one more time, turn the heat to low, and put the lid on the pot. Simmer 15 to 20 minutes, or until almost all the liquid has been absorbed and the rice is tender.
5. Remove from heat. Let stand 5 minutes with the lid on. Remove the lid, fluff with a fork, and serve.