

## Coconut Rice

### Serving 4

#### **INGREDIENTS:**

<b>400 gr</b>	<b>jasmine rice</b>
<b>590 ml</b>	<b>boiling water</b>
<b>250 ml</b>	<b>coconut milk, stirred</b>
<b>1 to 2 teasp</b>	<b>sugar, or to taste</b>
<b>1 teasp</b>	<b>salt, plus more to taste</b>
<b>3</b>	<b>kaffir lime leaves, bruised</b>

#### **PREPARATIONS:**

1. *Place the rice in a large bowl and rinse thoroughly, several times, until the water runs clear.*
2. *Place the boiling water, coconut milk, sugar, salt, and lime leaves in a heavy 2-quart pot, and warm over medium-high heat until the mixture starts to simmer. Add the rice and bring back to a low simmer. Cover the pot tightly with aluminum foil or a tight-fitting lid, then turn the heat down to low.*
3. *Cook, undisturbed, for about 15 minutes, then turn off the heat and let the rice steam for another 5 to 10 minutes. Uncover, fluff, and serve.*