

# Fragrant Coconut Rice

*Swick*

Serves 3 to 4 | Active Time: 10 minutes | Total Time: 30 minutes

## Step 1: Preparing Your Mise en Place

- 1 1/2 cup Jasmine Rice
- 1 can (400 ml) full-fat coconut milk\*
- 1 1/4 cup (300 ml) water
- 1 tsp (5 gr) sugar
- 1/8 tsp sea salt, or to taste
- 1 kaffir lime leaf, torn

To start, thoroughly rinse the rice until the water runs fairly clear then drain and set aside.

Next, gather the remaining ingredients.

Note: If using low-fat coconut milk, you may need to slightly decrease the amount of water in the recipe.

## Step 2: Cooking & Finishing the Rice

- toasted coconut, for garnish
- chopped cilantro, for garnish

To cook the rice, bring the coconut milk, water, sugar, salt, and kaffir lime leaf to a boil over medium heat — stir occasionally.

Once the liquid comes to a boil, add the rice, bring back to a boil and then reduce the heat to low; cover and let the rice cook for approximately 18 to 20 minutes, or until the rice is cooked through and tender. Let stand for 5 to 10 minutes.

Lastly, remove the kaffir lime leaf and fluff the rice with a fork. If desired, just before serving, finish the rice with toasted coconut and fresh cilantro.

## Chef's Notes

Listed below are just a couple of examples of dishes that this recipe would go well with:

Grilled Hainanese Baked Tofu  
Malaysian Tofu Satays