

**Miele**

# Fragrant rice

By Miele

**15 minutes**

Preparation Time

**15 minutes**

Cooking Time

**8 serves**

Serves



## INGREDIENTS

40 g butter  
2 garlic cloves, crushed  
2 cm piece fresh ginger, peeled,  
finely grated  
2 cup jasmine rice  
3 dried bay leaves  
600 ml chicken stock  
¼ cup deep fried shallots  
Angel hair chilli, to serve

## METHOD

1. Melt butter in a large saucepan over medium heat, Induction setting 6. Add garlic and ginger and stir for 1 minute until fragrant.
2. Place rice, bay leaves, garlic mixture and chicken stock into a Solid steam tray.
3. Steam at 100°C for 15 minutes.
4. Remove from Steam oven, transfer to a serving dish and top with fried shallots and angel hair chilli.