

## Cooking japanese rice : 4 servings :

- 500 g rice
- Put the rice in a bowl of cold water and then rinse it by rotating it 40 times with your hand in a circular motion. The water takes on a milky colour.
- Pour the rice in a "Chinese" colander and rinse thoroughly until the water runs clear. Let the rice drain for 15 minutes.
- Pour the rice into your rice cooker or saucepan, then cover it with 550 ml of fresh water (for purists, use VOLVIC water). Leave to rest for 30 minutes.
- For the cooker, just press the "on" button. Cooking should take approximately 37 minutes.
- For pan cooking, start cold and heat the pan over medium heat, without covering.
- When simmering, stir quickly 3 to 4 times to avoid small clumps or lumps of rice.
- Cover and cook over low heat for 15 minutes.
- Remove from the heat, mix gently, cover with a clean cloth, leaving the lid of the saucepan and leave to stand for 15 minutes before tasting.

You can now enjoy your rice as it is, with Furikaké condiments, Nori seaweed, to make Onigiri balls, or as a base for sushi rice (season the rice with the vinegar mixture when the rice is still hot)

