

Coconut Rice

Ingredients

- 6 cups jasmine rice, well-rinsed
- 6 cups cold water
- 2x 400ml cans coconut cream
- 2x 3cm pieces ginger, peeled, sliced



Method

Place all ingredients in a large saucepan over high heat.

Bring to the boil, stirring occasionally. Reduce heat to low.

Simmer, covered, for 10 minutes. Remove from heat.

Stand, covered, for 10 minutes. Discard ginger.

Serve.