

# Hints for Steaming Rice in Bellini Intelli Kitchen Master

## Any WHITE Rice

Add 1L of water to the bowl/jug, put the insert steaming basket into the bowl and add rice to it (no more than 350-400g). Cover and put the measuring cup in (lock it) and set time to 18-20 min, speed to 3 and temperature to ST (one level above 100deg)

When done cooking (timer goes off) take the basket out and tip it out into the serving dish so that the rice which was on top of the basket is now on the bottom of the pile/dish and what was on the bottom of the basket is now on top and cover.

Even though rice that was on top of the basket will appear dry-ish and what was on the bottom may appear soggy but do not let it worry you. Just let it sit covered in the serving dish for 3-5 min and then fluff with a fork and serve

The 3-5 min covered 'resting time' will allow all the moisture to re-distribute and all grains will be perfect evenly cooked and moist even if they did not seem that way when the timer went off :-)

## BROWN Rice

Add insert basket into the Bowl/Jug, put the rice into the basket (ideally more than 350g) and then pour in tap water until it has covered the rice by 1cm. You will get a nicer flavour to add in a teaspoon of vegetable stock powder at this point but this is not essential.

Cover and put the measuring cup in (lock it) and set time to 25 min, speed to 3 and temperature to ST (one level above 100deg)

When the timer goes off follow same steps as described for WHITE rice above (ie tip into serving dish, cover and let it sit for 3-5 min before fluffing and serving)