

Perfect Pressure cooked long grain rice

Recipe by Chef Dale Sniffen™

Preparation time: 5 minutes

Pressure cooking time: **4 minutes @ full pressure then
15 minutes off the heat**

Serves: 6 to 8 portion

Pressure release **slow release method**

Prep list

3 cups Washed long grain rice
3 cups Water or stock for extra flavor
1 Bay leave
2 tbsp butter (optional)
Salt & pepper to taste

Method:

- 1 Wash all long grain rice through a fine sieve until the water passing through runs clear. Allow the rice to dry in the sieve.
- 2 Meanwhile bring the same amount of liquid; 3 cups to the boil in the pressure cooker with a bay leave for flavor.
- 3 Once the water reaches a rapid boil stir in the washed rice and stir through well.
- 4 Lock up the pressure cooker and to "**full pressure**" for four minutes (**remember to turn the heat off once you get to full pressure**) the rice will cook using the residual heat that will complete the rice cooking process
- 5 Cooks the perfect rice in just 15 minutes **off the heat. After the 15 minutes the cooker would have released the pressure slowly**
- 6 Season with butter salt & pepper to taste