How to make coconut rice with your NEFF steam oven

Ingredients

Method

Whether it's eating a **spicy eggplant curry** or whipping up a **Thai green curry**, having coconut rice as a side can truly elevate any dish. Packed full of flavour and only requiring a handful of ingredients, coconut rice is a simple side you can make to enhance the flavours in your curry.

And making this delicious side dish is incredibly easy when you cook it in a **NEFF Slide & Hide®** oven with **Full Steam**. Not only does the oven steam the rice to perfection, but the fully disappearing door makes it convenient to remove and serve. You can also use the Intensive Steam function, which allows you to cook with steam at 120°C and speed up the cooking process, like cooking rice in a microwave, while maintaining the nutrition and flavour of the rice. And the higher steam temperature also ensures a dryer oven, which reduces any extra moisture.

What type of rice do you need to use to make coconut rice?

For the most authentic coconut rice you'll want to use the Jasmine variety. Originally from Thailand, it is best suited for the types of recipes that coconut rice would pair well with – such as green curries. Alternatively, other fragrant long grain rice varieties like Basmati, also work well as a substitute.

How to make coconut rice

This recipe makes approximately four serves of coconut rice.

Ingredients

100 g Jasmine rice

200 ml water

2 tbsp shredded coconut

1 tsp palm sugar

1 tsp salt

Method

Combine rice, water, shredded coconut, sugar and salt in a small stainless steel tray.

Place tray in your NEFF **Full Steam** oven and set timer for 20 minutes and press start.

Once finished, cover rice with foil and rest for 10 minutes.

Use a fork to fluff up your rice before serving.

How to serve your coconut rice

Coconut rice is best served warm. Allow it to rest in the same pot you used to cook it and aim to start making it about 25 minutes before you want to serve it. If you're making a feast and have a lot going on in the kitchen, it can be prepared in advance and reheated in the microwave just fine.

The soothing coconut flavours of your coconut rice pair beautifully with spicy dishes, so serve it up with your curries – particularly those with flavours from Southeast Asia, like **green curries**. It also makes a great side dish for Caribbean and Hawaiian flavours, including jerk chicken-style dishes.

About NEFF

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to create meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.

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