



# How to make coconut rice with your NEFF steam oven

## Ingredients

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## Method

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If you're preparing a spicy curry and want something comforting to accompany it, rice is automatically top of mind. But with so much potential for flavour, it would be a shame to waste it on a bland side dish. This authentic coconut rice recipe makes for the perfect alternative, as it helps to enhance the flavours in your curry. And with a NEFF steam oven, it is unbelievably simple!

### What type of rice do I 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 varieties of long grain rice also work well, so Basmati can be used as a substitute.

### How to make coconut rice

This method makes approximately four serves of coconut rice:

#### Ingredients

- 100 g Jasmine rice
- 200 mls water
- 2 tbsp shredded coconut
- 1 tsp palm sugar
- 1 tsp salt

#### Method

1. Combine rice, water, shredded coconut, sugar and salt in a small stainless steel tray.
2. Place tray in your NEFF steam oven and set timer for 20min.
3. Press start.

4. Once finished, cover rice with foil and rest for 10 minutes.
5. Use a fork to fluff up your rice before serving.

## How to serve your coconut rice

Coconut rice is best served warm, so 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 up. In the event that 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. It also makes a great side dish for Caribbean and Hawaiian flavours, including jerk chicken-style dishes.

## Notes

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