CRUSTY COCONUT RICE

INGREDIENTS

200g Basmati Rice
3 Tablespoons veg oil
2 onions
2 garlic cloves
100g butter cut into small pieces
salt and pepper
\frac{1}{2} cup shredded coconut
2 kaffir lime leaves

** Oven at 180 degrees

METHOD

1. Put rice in large bowl, wash several times in cold water until water runs clear.
   Let soak for 3 hours.
2. When ready to cook, bring large pot of water to boil, add rice, stir well, return
to simmer and cook for 5 minutes.
3. Drain rice and fill pan with cold water so it doesn’t continue cooking. When
cold, drain well.
4. Heat oil in a saucepan, add onions, garlic and cook for 5 minutes. Do not let
   them brown- add coconut, lime leaves and salt and pepper.
5. Stir the onion mix into the rice then transfer into a prepared frying pan and
   smooth over the top. Dot with butter and cover tightly with foil.
6. Cook in oven for 45 minutes and then remove foil and cook a further
   15 minutes.
7. Remove from over and quickly invert onto plate