Rice pilaf, boiled-and-drained method

Whole recipe

Ingredients

330 g	Rice 2 glass
801 g	Water 4 glass
5 g	Salt ¾ tsp
100 g	Margarine ½ glass

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Bring the water and salt to a boil in a deep pot over high heat.
2. Stir the soaked, rinsed rice into the boiling water and leave the pot uncovered. Once it boils, lower the heat and cook without stirring until the grains lengthen and soften.
3. Drain the rice through a colander.
4. Heat the margarine in the pilaf pot, add the drained rice and toss to coat.
5. Put the lid on. Lay a thick, flat sheet of paper over the pot opening, seal it tightly and let the pilaf rest for 30 minutes.
   30 min
6. Before serving, turn the pilaf over a few times from the bottom up with a skimmer.

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