

Riso venere al vapore

Ingredients:

- * 1 kg riso venere
- * 1.6 liters of water
- * 15 g of salt

Steps:

1. Rinse the riso venere in cold water.
2. Place the riso venere in a tray BLACK.40 and cover with water, salt, and mix well so that all the grains are covered.
3. Follow the program indicated and cook until the liquid is fully absorbed.
4. Serve and enjoy!