

Bahian Coconut Rice

Ingredients:

250gms basmati rice
1tbsp olive oil
1 medium onion, finely chopped
1 1/2 tsp sea salt
50gms grated fresh coconut
200ml coconut milk

Directions:

Step 1:

Put the rice in a sieve and wash under cold water until the water runs clear. Leave to drain for a few minutes

Step 2:

Heat the oil in a sauce pan over a medium heat. Add the onion and cook gently for about 8-minutes, until softened. Add the salt and grated coconut now. Pour in the coconut milk and 200ml water and stir again.

Step 3:

Bring to the boil, reduce the heat to low and cover the pan. Simmer for 10-minutes until most of the liquid has been absorbed.

Step 4:

Remove from the heat and leave to steam covered for about 10-minutes.

Step 5:

Garnish with some fresh coriander and serve the rice warm

THE
COOKERY

by The Secret Jozi Chef

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