

## Coconut Rice

Serves 6

- 3 T vegetable oil
- 185 g jasmine rice
- 75 g white onion, finely chopped
- 3 garlic cloves, finely chopped
- 700 ml chicken broth
- 250 ml cream of coconut
- 1 tsp k sea salt, or to taste
- Salted and toasted coconut flakes to garnish



1. Heat the **oil** in a medium saucepan over **medium-high heat** until hot but not smoking.
2. Add the **rice** and cook, stirring often, until it becomes milky white, crackles and feels heavier as you stir it, **about 3 minutes**.
3. Make room in the center of the pan, add the **onion** and **garlic** and cook for **2 to 3 minutes**, stirring and mixing with the rice, until the onion begins to soften.
4. Add the **chicken broth**, **cream of coconut** and **salt** and stir well.
5. **Raise the heat to high**, bring to a rolling boil, stir, cover and **reduce the heat to the lowest setting**.
6. **Simmer 12 to 15 minutes**, until most of the liquid has been absorbed but there is still some moisture in the pan. The rice should be cooked and tender; *(if not, but all the liquid has been absorbed, add 2 T of water, cover again, and cook for a couple more minutes)*.
7. Remove from the heat and let the rice **rest, covered, for 5 minutes**.
8. Fluff with a fork, garnish with salted and toasted **coconut flakes**, and serve.