

SERVES 4

## How To Cook Rice on Stove

### -INGREDIENTS-

\*2.5 Go (375g)

Japanese rice

\*450ml Water

### <What is “Go”?>

“Go” is a Japanese measurement unit for quantity and typically used to measure raw rice or sake.

1 Go of raw rice is equivalent to 150g raw rice or 180ml water



### -METHOD-

#### <How to wash rice>

1.Put the rice in a large bowl and pour in water. Gently stir 3 times, then drain. Rapidly stir about 30 times with a hand in a large circular motion.

2.Pour in water and give it a few gentle stirs, then immediately drain.

3.After repeating this process twice, pour generous amount of water and rinse the rice 2 times, then strain.

#### <How to cook rice>

1.Put the rice in a saucepan or a pot large enough to hold both rice and water. Pour in 450ml of water and flatten out the rice. start heating on a medium-high heat.

3.Once it comes to a boil, give it a big stir, and flatten out the rice again. Put a lid on and cook for 10 minutes on the lowest heat.

4.Turn up to a medium heat and cook for 20 seconds. Then turn off the heat and rest it for 10 minutes.

5.Fluff up the rice using a rice spatula.

<Cooking tools>

1 large mixing bowl

1 large strainer

1 rice measuring cup (180ml)

1 measuring cup

1 pot or saucepan large enough to hold both the rice and water

1 lid that fits the pot or saucepan

1 rice spatula