

How to Cook Rice

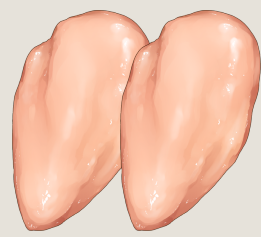
on an Induction Cooktop



Recipe

Cooking perfect rice with your induction cooktop

Ingredients



- Rice – white, brown, wild.
- Water or broth
- Garlic, minced
- Diced onions
- Spices – curry powder, cumin, red pepper flakes or paprika
- Olive oil
- Water, vegetable, or chicken broth

Steps To Do

➤ Measure out your rice and rinse it in water. My go-to ratio is 2 cups of water for every cup of rice

➤ Set your induction cooktop to medium heat and heat the oil in an induction-compatible cookware. Sauté the Onions and Garlic with your spices

➤ Measure the water or broth into the saucepan with rice and bring it to a rapid boil over high heat. White rice at around 200-212°F (93-100°C). Lower the temperature for brown rice as it takes longer to cook.

➤ Turn the heat low once the pot starts boiling, cover it with a tight-fitting lid, and let it simmer - 15 - 20 min

➤ Gently fluff the rice with a rice paddle or a wooden spoon, serve and enjoy