

## COCONUT MILK RICE WITH CARAMELISED GRAPEFRUIT

<i>Ingredients</i>	<i>Equipment</i>
1 ½ Cups Long Grain Rice	Saucepan or Rice Cooker
100 ml Coconut Milk	Liquid Measure
100 ml Water	Spoon Measure
2cm Ginger	Zester
Pandan Leaf	Small Saucepan for Caramelising
Grated Nutmeg to taste	
1/4 Teaspoon Salt	
Half a Grapefruit	
2 Tablespoon Sugar	
2 Cloves	
30 Grams Butter	

### *What to do*

#### Rice Cooker Method:

1. Place rice, coconut milk and water into cooker
2. Peel and bruise the ginger and add to the rice cooker
3. Grate a small amount of nutmeg into the rice cooker
4. Add Pandan leaf to the rice
5. Add the salt and cook until it is done.
6. Then follow the stove top method from NUMBER 8 ONWARDS.

#### Stove Top Method:

1. Place rice, coconut milk and water into cooker
2. Peel and bruise the ginger and add to the rice
3. Add the Pandan leaf to the rice
4. Grate a small amount of nutmeg into the rice

5. Add the salt to the rice
6. Cover with a well-fitting lid and turn to a low heat until liquid is absorbed – about 15 minutes.
7. Take off the heat and leave for a further 5 minutes without lifting the lid.
8. Measure the sugar and butter and place in the saucepan
9. Add cloves to the saucepan
10. Remove skin from the grapefruit and cut into very small pieces.
11. Slowly heat the butter, sugar and cloves until butter is melted and sugar is dissolved.
12. Add the grapefruit to the butter and sugar mixture and simmer for approximately 4 minutes or until caramelised.
13. Place the rice into a serving bowl and pour caramelised grapefruit gently over the top.