

# Tefal®

## Royal Buttered Rice



PROGRAM	PREP	COOK	SERVING
Quick rice	30 min	14 min	4

### INGREDIENTS

1 cup Glutinous rice (soaked 45 minutes drained)  
3 cup Royal Umbrella Rice (wash and drained)  
3-¾ rice cups Hot chicken broth

### RICE SEASONING INGREDIENTS

2 tablespoons Shallot oil  
2 tablespoons Windmill GHEEBLEND  
1 teaspoon Garlic powder

### SAUTÉ INGREDIENTS

8 pieces fried Garlic (whole)

### GARNISHING INGREDIENT

Some chopped Spring onions



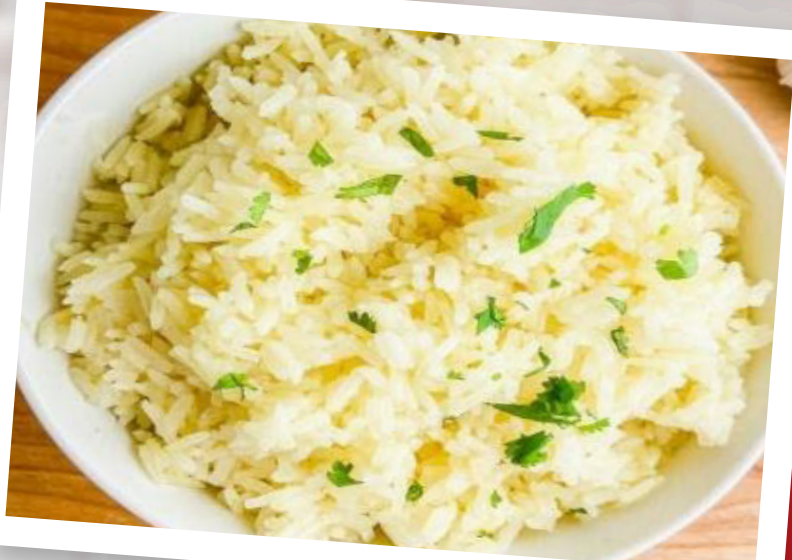
### DIRECTIONS

- 1 Wash glutinous rice thoroughly; soak washed rice in water for 45 minutes, drained soaked rice thoroughly. Adds in rice seasoning ingredients to the soaked glutinous rice and RU rice, stir mix well.
- 2 Heat 2 tablespoon oil and sauté garlic till aromatic, mix in seasoned rice toss mix briefly. Transfer rice to the Tefal rice cooker add in the hot chicken stock. Select RICE cooking mode. (or Quick Rice cook mode from The Home Chef Pro Multicooker) Press start.

Recipe by Chef Lisa Leong

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Quick rice	30 min	14 min	4

- Once cooked, fluff cooked rice with fork and cover to keep warm for 5 more minutes before serving. To serve garnish with chopped spring onions.



### CHEF TIPS

Each cup of soaked Glutinous rice water or stock use is 1 : ¾ cup water/stock.

Each cup of RU rice to cook together with glutinous rice no need to soak.

Water/stock use to cook RU Rice is 1 : 1.

GHEE is a rich source of vitamins, antioxidants, and healthy fats. While fat should be consumed in moderation, studies show that eating fatty foods such as ghee can help the body absorb some essential vitamins and minerals. Cooking healthy foods and vegetables with ghee may help you absorb more nutrients.

