

## **Coconut Rice**

### **Ingredients**

3 cups jasmine rice, well-rinsed  
3 cups cold water (add more water if needed)  
400ml can coconut cream (add ½ can of extra coconut cream)  
3cm piece ginger, peeled, sliced  
Lemon grass  
Kaffir lime leaf

### **Method**

1. Place all ingredients in a large saucepan over high heat.
2. Bring to the boil, stirring occasionally. Reduce heat to low. Simmer, covered, for 10 minutes.
3. Remove from heat. Stand, covered, for 10 minutes.
4. Discard ginger. Add finely sliced Kaffir lime leaf.
5. Serve

### **Pappadams**

1. Put vegetable oil into frying pan and get oil very hot.
2. Gently place pappadams into oil, it should expand immediately.
3. Place on paper towel and serve.