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## How to Cook "KIRIBATH"

Cooking kiribath (milk rice) is a relatively straightforward process that involves cooking rice with coconut milk until it becomes creamy and firm. Here's a step-by-step guide to making traditional kiribath:

### Ingredients:

- 1 cup of rice (white or brown rice)
- 2 cups of coconut milk
- 1 cup of water
- 1/2 teaspoon of salt

### Instructions:

#### 1. Rinse the Rice

- Place the rice in a fine-mesh strainer or bowl.
- Rinse under cold water until the water runs clear. This helps remove excess starch and prevents the rice from becoming too sticky.

## **2. Cook the Rice**

- In a medium-sized pot, combine the rinsed rice, 1 cup of water, and 1/2 teaspoon of salt.
- Bring to a boil over medium-high heat.
- Once it reaches a boil, reduce the heat to low, cover the pot with a lid, and simmer for about 10 minutes, or until the rice is partially cooked and most of the water is absorbed.

## **3. Add Coconut Milk**

- Stir in the coconut milk. Mix well to ensure the rice is evenly coated with the milk.
- Continue to cook on low heat, stirring occasionally to prevent sticking. Cook until the rice is fully cooked and has absorbed most of the coconut milk, and the mixture has a creamy consistency. This should take about 10-15 minutes.

## **4. Adjust Consistency**

- If the rice seems too dry, you can add a bit more coconut milk or water as needed.
- Conversely, if it's too wet, you can cook it a bit longer to let some of the liquid evaporate.

## 5. Set the Kiribath

- Once the rice is cooked and the consistency is creamy but firm, transfer it to a flat dish or tray.
- Smooth it out with a spatula to ensure an even thickness.
- Let it cool for about 30 minutes. This allows the kiribath to set and firm up, making it easier to cut into pieces.

## 6. Serve

- Once cooled and set, cut the kiribath into pieces or squares.
- Serve with traditional accompaniments such as lunumiris (spicy sambol), pol sambol (coconut sambol), or jaggery (unrefined sugar).

## Tips:

- **Rice Type:** White rice is commonly used, but you can use brown rice for added fiber and a nuttier flavor. Just be aware that brown rice may require slightly more cooking time.
- **Coconut Milk:** For a richer flavor, use fresh coconut milk. Canned coconut milk is also a good option if fresh is not available.
- **Texture:** The final texture should be creamy and slightly firm. If it's too loose, let it cook a bit longer to thicken; if it's too firm, add a bit more liquid.