

## Gohan (Steamed Rice)



While literally Gohan is translated into Rice, when you order Gohan in any Japanese restaurant it is understood to mean steamed short grain rice such as Koshihikari

The Japanese prefer their rice a little less cooked than their Indian counterparts and this is reflected in the amount of water they use to prepare their steamed rice.

### Ingredients

1 Cup Koshihikari Rice

1 ½ to 2 cups water

If you prefer your rice softer then use 1 ¾ to 2 cups water – Most Japanese would use 1 ½ cups water

### Procedure

Put the rice in a bowl and fill with water at room temperature, stir this a few times then drain the water. Repeat this procedure 3 times and drain the rice in a sieve the last time till all the water is removed.

Place the rice in a rice cooker and add the chosen amount of water

When done the rice will be moist and sticky