

Kiri Bath Recipe

(Sri Lankan Milk Rice cooked in coconut milk recipe)

Ingredients: Serves 4-5

2 cups short grain white rice

3 cups water

2 cups thick coconut milk

2 teaspoons salt

1 stick cinnamon, optional

Method:

Wash rice and put rice and water into a pan and bring to the boil. Cover and cook over medium heat for 15 minutes. Add coconut milk, salt and cinnamon, stir well with handle of a wooden spoon, cover pan and simmer on low heat for further 10-15 minutes, when all the coconut milk should be absorbed. Remove cinnamon, cool slightly, then turn out on to a flat plate. Mark off in diamond shapes and serve with coconut sambol.

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