

# Reis mit grünen Erbsen

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**Typ:** Japanisch

**Quelle:** Consumers Guide

**Bemerkungen:**

**Zutaten:** 625 mL short-grain rice  
Cold water  
680 mL water  
2 teaspoons (10 mL) salt  
1 1/2 cups (375 mL) fresh or frozen  
green peas  
2 tablespoons (30 mL) sake

**Rezept:**

1. Place rice in large bowl or pan; add cold water to cover. Stir rice gently with fingers several times (water will become cloudy or milky); drain rice in colander. Repeat washing and draining 3 or 4 times until water re-mains almost clear.
2. Place rice in heavy, 3-quart (3-L) saucepan that has tight-fitting lid. Add 2 3/4 cups (680 mL) water; soak 30 minutes.
3. About 5 minutes before cooking, sprinkle 1 teaspoon (5 mL) salt over green peas.
4. Add sake and remaining 1 teaspoon salt (5 mL) to rice and soaking water; stir to mix well. Sprinkle peas over rice (do not stir). Heat, covered, to full boiling over mediumhigh heat. Reduce heat to low; simmer, covered, until all liquid is absorbed, about 15 minutes. Do not lift lid during cooking.
5. Remove pan from heat; let stand, covered, 15 minutes. Gently fold together rice and peas using wooden spoon or paddle.
6. Lay dry kitchen towel over top of saucepan; cover towel with lid. Let stand 5 to 10 minutes to absorb excess moisture. Transfer to large serving bowl or individual small bowls.