Steamed Rice with kaffir lime leaves.

**Equipment**
- 1 large pot & lid
- Measuring Cup
- Teaspoon
- Wooden Spoon
- Strainer

**What to do**
1. Wash rice until water runs clear.
2. Place rice, kaffir lime leaves, water and salt into a large pot with lid on.
3. Bring to the boil.
4. Lower heat to the lowest and simmer gently for 12-14mins.
5. Remove from heat and remove lid carefully not to get burnt from the steam and lightly fluff rice with a fork.
6. Remove kaffir lime leaves and serve in 3 bowls lined with banana leaves.
7. Garnish with edible flowers.

**Ingredients**
- 4 cups rice, rinsed and drained
- 2 tspn salt
- 2 kaffir lime leaves
- 6 cups water
- 3 big pieces banana leaves (to line serving bowls with)

**From The Garden:**
- Kaffir lime leaves
- Banana leaves