

Nori Speckled Rice

Serves 4 : ~30 minutes : Recipe by Andy Baraghani

Ingredients:

- 1½ cups short-grain rice
- 1 sheet toasted nori
- ¼ cup butter
- 1 tsp flaky sea salt

Instructions:

- Put the rice in a medium bowl & fill with lukewarm water.
- Run your fingers through the rice, gently swooshing the grains around to loosen the starch.
- The water will quickly become murky. Dump out as much water as you can & repeat until the water runs slightly more clear (another three or four rinses).
- Drain well because you don't want any excess water going into the pot, which will cause mushy rice.
- Transfer the rice to a small to medium saucepan (with a diameter no wider than 8 inches) that has a tight-fitting lid.
- Pour in 1¾ cups fresh cold water & bring to a boil over medium-high heat.
- Give the rice a stir to help keep it from sticking to the bottom of the pan.
- As soon as you see a bubble or two, give the rice one more stir, then cover the pan & turn the heat to low.
- Cook until the water has evaporated & the rice is tender, 16 to 18 minutes.
- Remove the pot from the heat & let it sit (leave that lid on tightly!) for 10 minutes, so the grains can absorb any excess water.
- While the rice rests, tear the nori sheet into small-enough pieces to fit in a spice mill or blender. Finely grind the nori until it becomes a powder. Set aside.
- Set your smallest skillet or saucepan over medium heat & add the butter.
- Once the butter is completely melted & beginning to foam, turn off the heat & sprinkle in the nori powder. Stir so the nori blooms & stains the butter.
- Fluff the rice with a fork, pour in the nori butter, & stir gently until each grain is coated.
- Then put the lid back on for 5 minutes. (Trust!)

- Uncover, sprinkle with salt, & stir before serving. Every bite will be delicious, but the occasional bite with flaky salt will be even better.
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recipe notes:

- I thought this was very delicious & an easy way to jazz up a simple rice. I also noticed it didn't add SO much flavor to become overwhelming. Perfect.
- I was struggling to get my nori sheet to turn into a powder. I think I'd need a smaller blender. I decided to break out my big mortar & pestle for this. It worked great!

what you learn from this recipe:

- I've been following a lot of different rice recipes lately & have been loving how each one turns out a little differently. Everyone has their favorite texture of rice! I encourage you to follow the directions precisely & see how different it is for you from other recipes you've tried.