

## Cooked Rice Bread – NOT Gluten Free

Baking temperature: 180-190°C/350-370°F

Baking time: 50-60 minutes

Bread weight: 1 kg

### Ingredients:

raw rice - 150 g = 3/4 cup

water - 600 ml = 3 cups

honey - 15 g = 1 tsp

warm water - 100 ml = 0.5 cups

dry yeast - 10 g = 2 tsp

rice water - 100 ml = 0.5 cups

cooked rice - 300 g = about 6 tablespoons

flour - 450 g = 3.5 cups

vegetable oil - 40 ml = 2.5 tablespoons

vegetable oil - 15 ml = 1 tbsp

water - 30 ml = 2 tablespoons



Watch this video for video recipe:

<https://www.youtube.com/watch?v=MGSi7MwKtZM>

### Instructions:

1. Cook rice. Wash rice in cold water. Water does not have to run clear, washing twice would be enough. Cook rice on low flame for about 15 min, stirring periodically, until fully cooked. Rice will look sticky. Do not rinse cooked rice, just drain water. Save drained water. Let rice cool.
2. Activate yeast. Mix honey with warm water, stir thoroughly to fully dissolve honey, then add yeast. Mix slightly and set aside for 5 min.

3. Make Dough. Measure 300 g of cooked cooled rice. Pour sticky water that is left over from cooking rice into a measuring cup or a glass, and add warm water to a total volume of 200 ml of liquid. Add salt to taste.
  - a. Add water to yeast mixture, add about  $\frac{1}{2}$  of flour required for this recipe (1.75 cups). Mix well, then add a bit more flour.
  - b. Add 300 g of cooked warm rice. Mix well with spatula. Dough will be sticky.
  - c. Add 2.5tbsp of oil, then add the remaining flour and mix everything well. Dough will still be very sticky.
  - d. Cover the dough, leave at room temperature for about 40 min (to double in size).
4. In a separate bowl, mix 1tbsp of oil with 2 tbsp of water. We'll use this mixture to moisten your hands when we'll be kneading the dough, and also to brush our loaf with it before baking.
5. After 40 min, moisten your hands with mixture of oil and water, take the dough out of the bowl, place on work surface and fold a few times, shaping into a round ball in the end.
6. Preheat oven to 356°F.
7. Cover baking dish with parchment, place dough ball inside, brush generously with mixture of water and oil, cover, and let rest for 10-15 min.
8. Bake for about 50-60 min uncovered. When the bread is done, you will hear a dull sound when the bread is tapped, and bread will feel much lighter. Remove bread from the baking dish (do not remove parchment), cover bread with kitchen towel, and let it cool fully.

#### Tips From the Chef:

- I used short grain rice. I found I had too much cooked rice left over, probably 100 g of raw rice will be enough.
- I baked on middle level of oven at 356°F, took about 55-60 min.
- Also, you may try sprinkling salt water on top of bread when you take it out of the oven, then cover it with kitchen towel.