Cooking Rice in the Pars Khazar

In general there are two different ways of preparing rice in the »Pars Khazar«: one for beginners and one for professionals. This instruction is optimized for basmati rice. The amount of water that is needed, can vary if you use a different type of rice. Please find a list with the necessary amount of water for our most popular types of rice at the end of this instruction.

The beginners method

Pour the raw basmati rice in the pot. You will need approximately 1 cup of rice per person. Wash the rice by filling the pot with water and stir in the water with your fingers. When the water becomes unclear, decant the water. Repeat that process 2-3 times. The more often you wash the rice the more starch will wash off. This will make your rice more loose. After washing, add the water that the rice will cook in. You will need 1.5 cups of water for 1 cup of basmati rice. You can add half a tsp. of salt per person and a pinch of olive oil if you like. Put on the lid. There is a scale on the front of the rice cooker. If you turn the small wheel to the right the light on the front will lit and the rice cooker will start cooking. If you choose level 1 the rice will get a slight crust. The further you turn the small wheel to the right the browner and crispier the crust will get.

Let's get started: Choose the level you like and the rice will begin to cook. After 10-20 minutes (depending on the amount of rice) the light will go out for the first time. This means that the rice is cooked but it does not have a crust yet. After the light went out for the first time the rice cooker will begin zu make the crust. The small wheel will now slowly turn back to its initial position. As soon as the small wheel reaches its initial position the crust is done. You can now scoop the rice out with a plastic or wooden spoon. Do not exert to much force, otherwise you will damage the nonstick coating of the pot. If you chose a higher level you can turn out the rice. For this purpose place a plate upside down on the pot. Then turn the pot together with plate. Lift the pot. The rice has the shape of a cake with a golden brown crust.

The professional method

This method describes how Persians cook basmati rice in the »Pars Khazar« rice cooker. Place the raw basmati rice in the pot. You will need 1 cup of rice per person. Wash the rice by filling the pot with water and stir in the water with your fingers. When the water becomes unclear, decant the water. Repeat that process 2-3 times. The more often you wash the rice the more starch will wash off. This will make your rice more loose. After washing, add the water that the rice will cook in. You will need 1.5 cups of water for 1 cup of basmati rice. You can add half a tsp. of salt per person and a pinch of olive oil if you like. Turn the small wheel on the front of the rice cooker on level 1 and let the rice cook until the lamp goes out. Place the rice in a colander. Put a big piece of butter in the empty pot and let it melt. If you like you can add saffron and place raw potato slices on the bottom of the pot. Then add the cooked rice and put on the lid. Turn the small wheel on level 4 and let the rice cook for 10-15 minutes depending on how crispy the crust should get. Then you can turn out the rice. For this purpose place a plate upside down on the pot. Then turn the pot together with plate. Lift the pot. The rice has the shape of a cake with a golden brown crust.
Frequently asked questions

Why is the »Pars Khazar« so special in comparison to other rice cookers?

The persian way of cooking rice is famous all over the world. The loose rice refined with butter and saffron has a golden brown crust which is called »tahdig«. The »Pars Khazar« cooks the rice while preserving the vitamins and it is the only rice cooker in the world that can prepare a »tahdig«: The pot heats up at the end of the cooking process and the rice develops a delicious golden brown crust. Unique and irresistably tasty.

Is it really as simple as they say: Put rice and water in the pot and let it cook?

Yes, simply place the rice and the correct amount of water (for basmati rice 1.5 cups for water per cup of rice) in the pot. Then choose the level of your liking. When the light goes out for the first time the rice is cooked but there ist no crust yet. The small wheel will then slowly start to turn back to its initial position. That means that the process of making the crust has started. As soon as the small wheel reaches its initial position the crust is done.

Which level should I choose?

Level 1: no crust, or a very slight crust, that kann be loosen with a fork

Level 2: a light crust, that still has the same color as the rice

Level 3: a solid crust in a brownish color

Level 4: a hard crust in a golden brown color

We are a regular household with 4-6 people and we eat a lot of rice. Which size of the »Pars Khazar« suits us?

The »Pars Khazar« is available in 3 sizes: small for up to 4 persons, medium for up to 8 persons or large for up to 12 persons. The numbers match the amount of rice persian familyys eat which is by far more that the amount of rice an average german family eats. Therefore you can use the small rice cooker for up to 6 persons, the medium rice cooker for up to 10 persons and the large rice cooker for up to 15 persons.

Can I cook rice for only 2 persons in the small or medium rice cooker?

Yes, of course.

The rice has a solid crust even though I chose level 1 OR the rice has no crust even though I chose level 4. Why does that happen?
There is no need to worry! It is absolutely normal that the rice cooker needs to acclimate in the beginning. After the first few times it should work properly though. If you chose level 1 you should not let the rice in the rice cooker after the light went out, because the rice cooker will start forming a crust.

**The water foams over during the cooking process. How can I stop that?**

If a lot of foam develops on the surface of the water you can skim it with a spoon. Then put on the lid again. The water should stop foaming over now.

**Is the pot dishwasher safe?**

No, all nonstick coated items should not be placed in the dishwasher. We advise you to use a soft sponge for cleaning the pot.

**How reliable und enduring is the »Pars Khazar«?**

Due to his simple and authentic method of construction the rice cooker is extremly durable. This type of rice cooker is sometimes used for 25 years on an everyday basis. Nevertheless you should replace the pot every few years because the nonstick coating might get damaged over time. You can purchase a replacement in our online shop.

**Relation of rice and water for our most popular types of rice**

1 cup basmati rice = 1.5 cups of water
1 cup jasmine rice = 1 cup of water
1 cup brown rice = 2 cups of water
1 cup sushi rice = 1.5 cups of water

If you use a different type of rice, we would be happy to hear about your experiences (e.g. concerning the amount of water). Please contact us at: kontakt@reishunger.de

Quelle: https://www.reishunger.de/anleitung/pars-khazar