

**POT**



**REISHUNGER**



	Rice	Water	Cooking time*
 <b>BASMATI RICE</b>	1	: 1.5	20 min
 <b>WHOLEGRAIN BASMATI RICE</b>	1	: 2.5	40 min
 <b>SUSHI RICE</b>	1	: 1.5	20 min
 <b>RISOTTO RICE</b>	1	: 3-4 (vegetable stock)	30 min
 <b>SADRI RICE</b>	1	: 1.5	20 min
 <b>SADRI DUDI RICE</b>	1	: 1.5	20 min
 <b>JASMINE RICE</b>	1	: 1.5	20 min
 <b>WHOLEGRAIN JASMINE RICE</b>	1	: 2.5	40 min
 <b>RED JASMINE RICE</b>	1	: 2.5	35 min
 <b>PUDDING RICE</b>	1	: 5 (milk)	30 min
 <b>BROWN RICE</b>	1	: 2	30 min
 <b>PAELLA RICE</b>	1	: 3 (vegetable stock)	30 min
 <b>RED RICE</b>	1	: 2.5	40 min
 <b>STICKY RICE</b>	1	: 1.5	20 min
 <b>MOCHI RICE</b>	1	: 2.5	30 min
 <b>BLACK RICE</b>	1	: 2.5	40 min
 <b>PURPLE RICE</b>	1	: 2.5	40 min
 <b>WILD RICE</b>	1	: 2.5	45 min
 <b>QUINOA</b>	1	: 2	25 min (let it soak for 10 min)
 <b>RED QUINOA</b>	1	: 2.5	25 min (let it soak for 10 min)
 <b>BLACK QUINOA</b>	1	: 2.5	25 min (let it soak for 10 min)
 <b>BULGUR</b>	1	: 1.5	20 min (after boiling)

\*The cooking time refers to 2 servings. All times are guidelines.

