



### **Wild Garlic (Ramps) Rice (above)**

**Serves 4.**

This dish is all about the tender soothing rice, fragrant wild garlic, and rich, melting butter.  
200g long or shortgrain rice, as desired

500ml water

Several BIG handfuls of wild garlic

3-4 tablespoons butter, less or more as you like.

Rinse and soak the rice. Bring to the boil, reduce heat and cook, covered, for about 7 minutes.  
Turn off heat and let it sit about 10 minutes to plump up.

I use a rice cooker; it is transformative if you like steamed rice.

Simple to use, and makes wonderful rice.

Thinly thinly slice the wild garlic

Toss in the wild garlic and butter, salt and pepper to taste, and cover to warm through.