

How to cook sticky rice Gac, delicious blow away Gac

Guide to cook Gac sticky rice, blow away Gac in this article will help you have the most beautiful and simple sticky rice.

Sticky rice is an indispensable traditional dish during the holidays in Vietnam. In addition to using in the holidays, Gac sticky rice is also used in weddings in Vietnam because it is believed to bring good luck to homeowners.

How to blow away Gac is not difficult, you just need to prepare enough ingredients and if you want your sticky rice more attractive, you can prepare a mold and a little green beans. To cook delicious Gac sticky rice, you can see the instructions below.

How to blow away Gac easy but delicious

Material:



1. Glutinous Rice (1KG)
2. Sugar (according to your taste)
3. Salt (1 small spoon)
4. White sticky wine

First soak sticky rice overnight or before blowing 6-7 hours, remember to add 1 teaspoon of salt. Then pour the rice into a basket and rinse with water.

Next, take the bowl Gac out of the bowl and squeeze well to get the meat, next pour 1 spoon of white wine and beat. Then pour the processed Gac meat into rice and mix well, you can add some coconut milk to increase the fat for sticky rice.



Next, if the furniture is flat, then you just need to add water downstairs (2) so that it is just enough and leave it on the upper floor (1). Then cook on the steamer for about 30-45 minutes, while blowing occasionally open the lid and stir well to cook the sticky rice.



And if you cook Gac sticky rice with rice cooker, you have mixed Gac sticky rice into the pot and let the water just invade the surface. Next, close the lid and press the Cook mode (cook), wait until the boiling pot automatically switches to the Warm mode, wait about 5 minutes, then open the lid, stir well and gently.

You turn the switch to the Cook mode and wait until the rice boil automatically switches to the Warm mode, then open the lid of the rice cooker and use the chopsticks to stir the seeds more smoothly. Next, close the lid and wait for 10-15 minutes after the sticky rice can be used.



If you want your sticky rice dish more beautiful, you can take out the mold and squeeze the sticky rice into a mold. You can add a layer of mung bean in the middle of two layers of sticky rice Gac and take out the plate, finally can sprinkle a little roasted sesame for beautiful.

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