



Fried & crispy rice

Fried rice is found in almost all Asian cuisines. In China, Japan, Thailand, Indonesia, Korea, and Taiwan you'll find dishes based on Japonica, jasmine, basmati, and sticky rice. That said, you don't find the dish as frequently in other classic rice countries such as India, Iran, Italy, and Spain, or in West Africa. Using up leftover rice and making a kind of *pyttipanna* has evolved for natural reasons, but there are also those who take it very seriously and won't rest until they achieve the ultimate crunch and the perfect oily texture.

Yes, I mean oily. If you've fried rice a few times, you know what I mean. The rice should soak up just the right amount of oil and separate the starchy grains that are mixed with meat, chicken, eggs, vegetables, and the like. The rice should either be a bit soft and oily, or crispy and crunchy—there are two different types.

When it comes to the ultimate in fried rice, there are a bunch of different recipes doing the rounds, created by the hippest chefs in the world. Many claim that rice is best fried until crispy when it's been in the refrigerator for three days.

Bao zai fan, claypot rice (see page 114).