

Here are the amendments to the operating instructions for rice milk.

The machine is set up primarily for making soy milk and we have discovered that we need to amend the operating instructions just slightly to make wonderful rice milk rivaling even the best commercial grade available. All right, I must admit, the enthusiasm is probably more a matter of pride, but I am also sure that you too will find it excellent milk.

Supplies needed: - produces 2 litres of rice milk  
SoyQuick™ Automatic Soymilk Maker  
100 grams of uncooked rice  
Baking Sheet  
2 Litre measuring cup  
750ml of boiled water  
1 tsp of Vanilla (optional)  
¼ tsp of salt

SoyQuick™ was wonderful in making the measurements very easy by supplying a plastic scoop for measuring the rice into their maker. You will want to choose good quality rice for your milk and we suggest a good quality organic brown rice for best results. Though you may want to try white rice for your milk, we found that the brown rice produced a more full bodied milk, and it still comes out white! Fill the included measuring cup, level to the top with your rice and place it on a baking sheet so that all grains are exposed. I use my toaster oven and the included drip tray from the broiler pan for this. Rice spread out on this tray works very well without having to heat my main oven. Preheat the oven to 300 degrees Fahrenheit and cook the rice dry on the tray for 5 minutes only. It is important that you only cook for 5 minutes. This short oven cook will turn some of the surface starch to simple sugars and prevent the boil over that will happen in the machine if you place raw rice in maker.

While the rice is cooking in the oven, fill the maker reservoir to the MIN line with fresh water. When the rice is done in the oven, transfer the oven cooked rice to the filter cup of the maker, plug in the maker and press the Start button once. You can transfer the rice while it is hot or wait until it cools, but since it has now had heat applied, the rice will start to loose some of it's food value, so don't wait too long to use it.

While waiting for the SoyQuick™ Automatic Soymilk Maker to finish making the rice milk, prepare the 2 litre measuring cup by placing the ¼ tsp of salt and the 1 tsp of Vanilla (optional) in the bottom. When the rice milk is finished, add it to the 2 litre measuring cup and stir until the salt is dissolved and the vanilla is mixed in. The salt will help prevent the settling and thickening of the rice milk. The original process should have produced 1¼ litres of rice milk and needs to be thinned or else the rice milk will form a thick, lumpy consistency as it cools. Add the 750 millilitres of fresh boiled water until you have 2 litres of milk and stir again until well mixed. I keep mine in two 1 litre glass jugs which fit in the door of my fridge and we go through both of them in a day.

Refer to the included manual for more detail on the operation and troubleshooting of your SoyQuick™ Automatic Soymilk Maker.