



Steamed Lotus Leaf Rice

Overview

Difficulty: Easy

Servings: 6

Preparation Time: 30 mins

Cooking Time: 60 mins

Ingredients

50ml Cooking Oil

250ml Chicken Stock

3 litres Water

2 Chinese Waxed Sausages

4 to 5 Dried Lotus Leaves

5g Ginger

15g Garlic

15g Shallots

30g Spring Onions (chopped)

50g Dried Shrimp

50g Shiitake Mushrooms

60g Roasted Chestnuts without Shells

200g Chicken Thigh

220g Glutinous / Long Grain Rice

1 tablespoon Dark Soy Sauce

2 tablespoons Dark Caramel Sauce

2 tablespoons Sesame Oil

To taste Salt

To taste White Pepper Powder

Methods

Step 1

Cut chicken thigh into cubes. Cut dried lotus leaves into 6 equal sectors each. Soak leaves in a tray with 1.5 litres of warm water for about 10 minutes for easier folding and wrapping. Drain and pat leaves dry.



Step 2

Soak Shiitake mushrooms, dried shrimp and Chinese waxed sausages in 500ml of water each for 10 minutes.





Step 3

Slice rehydrated mushrooms. Remove puffed casings of soaked sausages and slice thinly.



Step 4

Blend ginger, garlic and shallots to a rough paste with your Hand Blender.



Step 5

Heat up cooking oil in a pan. Add cubed chicken thigh, sliced mushrooms, sliced sausages and rehydrated shrimp. Fry for 3-5 minutes until fragrant. Add Blended Paste. Continue frying for about 3-5 minutes.



Step 6

Add dark caramel sauce, dark soy sauce, chicken stock, sesame oil, white pepper powder, salt and rice. Stir and cook for about 5 minutes.





Step 7

Add roasted chestnuts without shells. Stir well.



Step 8

Place two pieces of lotus leaves on a flat surface, veined and lighter side up. Portion around 2 tablespoons of cooked rice onto leaves. Keep the amount of rice consistent for even cooking.



Step 9

Wrap and tie securely.



Step 10

Steam parcels with your Oven in **Steam Mode** for about 30-45 minutes until cooked.



Step 11

Serve with chopped spring onions and enjoy.

