

# Steamed Lotus Leaf Rice



**BOSCH**

Invented for life

# Steamed Lotus Leaf Rice



## Ingredients:

50 ml	Cooking Oil
250 ml	Chicken Stock
3 litres	Water
2 pcs	Chinese Waxed Sausages
4 to 5	Dried Lotus Leaves
5 g	Ginger
15 g	Garlic, Shallots
30 g	Spring Onions (chopped)
50 g	Dried Shrimp, Shiitake Mushrooms
60 g	Roasted Chestnuts without Shells
200 g	Chicken Thigh
220 g	Glutinous / Long Grain Rice
1 tbsp	Dark Soy Sauce
2 tbsp	Dark Caramel Sauce, Sesame Oil
To taste Salt, White Pepper Powder	

## Workflow:

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.
2. Soak Shiitake mushrooms, dried shrimp and Chinese waxed sausages in 500ml of water each for 10 minutes.
3. Slice rehydrated mushrooms. Remove puffed casings of soaked sausages and slice thinly.
4. Blend ginger, garlic and shallots to a rough paste with your Hand Blender.
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.
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.
7. Add roasted chestnuts without shells. Stir well.
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.
9. Wrap and tie securely.
10. Select Steam+ 120°C and steam for about 30-45 minutes until cooked.
11. Serve with chopped spring onions and enjoy.

## Setting procedure:

Select Steam+ 120°C and steam for about 30-45 minutes until cooked.

**Steam+**



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