

Steamed Prawns Rice in Lotus Leaf



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Isti Dining Table

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Ingredients:

8 pcs	Thai black tiger prawns
1 pc	Dried lotus leaves
1.5 cups	Jasmine rice
3 pcs	Chicken eggs
1 stalk	Scallions (chopped)
3 sp	Minced garlic
3 sp	Fried garlic
1 tsp	Soy sauce
1/2 tsp each	Sesame oil and sugar

Workflow:

1. Preheat steamer to 120°C on “Steam+” mode
2. Defrost, clean, and dry tiger prawns.
3. Boil dried lotus leaves for 3 mins until softened, then place in steamer.
4. Stir-fry garlic to make golden garlic sauce
5. Cook rice, then stir-fry with eggs until separated.
6. Place fried rice on lotus leaves, top with prawns and golden garlic, seal leaves. Use Steam+ at 120°C and steam for 15 mins, then garnish with scallions.

Setting procedure:

Steam+ 120°C for 15 mins

Steam+

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