

糯米飯

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材料：

糯米 (一般超市的包裝是一包一公斤)	半公斤
臘腸	四條
小冬菇	十隻
乾貝	四粒
蝦米	一小杯

* 上述份量僅供參考，多少可視乎個人喜好而定。

豉油或美極鮮醬油	約一湯匙
蠔油	一湯匙
糖	一茶匙

做法：

- 1 把糯米清洗，浸泡一晚，蒸前約半小時瀝乾水分；
- 2 冬菇浸軟，去蒂切粒；乾貝浸軟拆成粗絲；臘腸去肥肉後切粒；蝦米浸軟。浸泡材料的水及各項材料放在器皿備用；
- 3 鍋放水及蒸架，水煮沸後，把米放進鍋先蒸二十分鐘，其間每隔五分鐘把約一湯匙浸泡材料的水加進米，拌勻，讓糯米吸取冬菇、乾貝和蝦米的美味。二十分鐘後，米開始呈黏性和透明狀，可把已切成粒的臘腸放在米上多蒸十分鐘；
- 4 待飯差不多蒸好，可開始煮材料。把兩湯匙浸泡材料的水或雞湯放進鑊煮沸，再把冬菇粒、蝦米和乾貝絲放鑊煮至開始收水，再加臘腸（整個過程用大火煮約五分鐘），炒出香味後，加豉油或美極鮮醬油、蠔油，為飯加點顏色，拌勻便可上碟。

Glutinous rice



Ingredients :

Glutinous Rice (usually packages come in 100 g)	50g
Chinese sausage	4 pieces
Small mushroom	10 pieces
Dried scallop	4 pieces
Dried shrimp	1 small cup

* Amount of ingredients can alter slightly according to personal preference.

Soy sauce or magi sauce	1 tablespoon
Oyster sauce	1 tablespoon
Sugar	1 teaspoon

Method :

- 1 Rinse and soak glutinous rice in water overnight. Drain the rice about half an hour before cooking.
- 2 Soak mushroom, dried scallop and dried shrimp in individual bowls to make them soft. After removing the mushroom stems, cut the mushrooms into small pieces. Shred the dried scallops. Remove the fat from the Chinese sausages and then cut into small pieces. Save the water for cooking the rice.
- 3 Put a rack into a pot, add water and bring it to a boil. Put the glutinous rice onto the rack and steam it for 20 minutes. While steaming, add 1 tablespoon of the water from the ingredients into the rice every 5 minutes to make the rice moist and delicious. Stir the rice. After 20 minutes, the rice will start to get sticky and transparent, put the Chinese sausages on the rice and steam for another 10 minutes.
- 4 When the rice is about to be done, put 2 tablespoons of water or chicken broth in a wok or pan. When it comes to a boil, put the mushrooms, dried shrimps and scallops and stir fry until the broth evaporates, add sausages. The whole cooking process should take only 5 minutes. Add glutinous rice and stir fry until well-mixed. Add soy sauce/magi sauce, oyster sauce to add color to the rice. Stir well and serve.

