

Bamboo Section Glutinous Rice Recipe

Ingredients:

2400g glutinous rice
600g cooked peanuts
50 fried black Shitake mushrooms
600g stew meat sauce
300g dry fish floss
600g pickled cucumber slices
35g white pepper powder

Method:

Rinse and soak rice for 20 minutes. Pour ½ full of water in a pot, set over medium heat until brings to a boil, add rice and cook until medium. Strain out rice and transfer into a steamer 12-inch in diameter which has lined a steam towel, coated with towel and cover with lid, set over high heat and steam about 15-20 minutes; remove rice from steamer and transfer into a metal bowl. Add sauce without meat and stir well. Place peanuts and meat without sauce in mold, spoon rice and press tightly, wrap by plastic wrap, transfer into steamer, set over high heat and steam about 5 minutes. Transfer into a bun warmer or keep warm in steamer, this way could make rice more sticky and thoroughly. To serve, invert mold into plate, drizzle with sauce, place on fried mushroom, dry fish floss, pickled cucumber slices and sprinkle with white pepper powder. To maintain the soft and chewable texture, please do not over steam the rice.

[asian_free_recipes_download]/[asian_free_recipes_download]