

Glutinous Rice Lotus Leaves Recipe

Ingredients: Serves 4

Ingredients A:

600 g Glutinous rice (soaked for 4 hours and drained)
1 tablespoon garlic and shallots (peeled and chopped finely)
4 tablespoons oil

Ingredients B:

1 tablespoon garlic and shallots (peeled and chopped finely)
4 tablespoons dried shrimps (soaked)
200 g chicken meat (diced)
5 nos. shiitake mushrooms (soaked and diced)
3 tablespoons oil

Condiment:

1 tablespoon chicken stock concentrate
1 tablespoon dark soy sauce
1 teaspoon sesame oil
1 teaspoon sugar
dash of pepper
½ cup water

Wrapping:

2 pieces lotus leaves (soaked, washed and wiped dry)

Garnishing:

Fried chopped shallots, scallions and red chilies as required

Method:

Heat 4 tablespoons of oil in wok, sauté chopped garlic and shallots until fragrant. Add in glutinous rice and mix well. Dish into a steaming tray and steam for 45 minutes until rice is cooked. Set aside. Heat 3 tablespoons oil in wok, sauté chopped garlic and shallots until fragrant. Add in fried shrimps and fry till aromatic. Add in chicken, mushrooms and condiment, stir fry until meat is cooked. Add in cooked glutinous rice and stir until well mixed. Divide glutinous rice into 2 portions and wrap with lotus leaves. Steam over high heat for 15 minutes. Remove and garnish with fried shallots, scallions and red chilies.

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