

Lobster Rice Recipe

(Taiwanese Recipe)

Ingredients: Serves 2

1 lobster
2 cups long grain rice
½ cup deep-fried shredded shallots
4 shiitake mushrooms
2 tablespoons dried miniature shrimps
70g lean pork
2 scallions

Seasonings A:

1 tablespoon cooking wine
2 tablespoons soy sauce
¼ teaspoon salt
a dash of pepper

Seasonings B:

1 tablespoon cooking wine
1 scallion
1 slice ginger

Method:

Rinse rice well and add 2 cups of water. Cook until done. Soak mushrooms in water until soft and shred. Soak dried miniature shrimps until soft and discard bad ones. Shred lean pork. Heat 3 tablespoons of cooking oil to stir-fry shredded pork, mushrooms, dried shrimps and deep-fried shallots until the flavor is released. Add seasoning A and mix well. Add rice and stir until evenly mixed, then transfer to serving plate. Clean lobster and rinse well. Break the pincers and crush, then add seasoning B and steam for 8 minutes until done. Remove and cut horizontally into 4 equal portions and spread over the rice. Return to wok and steam for another 5 minutes. Remove and sprinkle with chopped scallions, then drizzle with 1 tablespoon of smoking oil. Serve. Long grain rice is chewier and goes well with salty cuisines. Round grain rice is softer and suits sweet desserts. Lobster produces foam when steaming. Steam alone for cleanliness, then place on the top of the rice.

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