

香煎饭饼

Fragrant Rice Pattie

【材料】

Jasmine新阳上等香米饭3碗、虾米35克（浸软切碎）、蒜茸1汤匙、鸡蛋2粒（打散）、红椒粉1茶匙、青葱1棵（切粒）

【调味料】

鸡精粉1½茶匙、胡椒粉½茶匙、盐½茶匙、薯粉1汤匙

【做法】

- 1.在镬中烧热2汤匙油爆香虾米及蒜茸，盛起放入饭中。
- 2.加入调味料和其余材料混合拌匀，分成等份。
- 3.把模型放入已烧热少许油的平底镬中。
- 4.放入一份混合饭压紧，以小火煎至两面呈金黄色便可，盛出。
- 5.面上以适量肉松点缀（随意）。

【Ingredients】

3 bowls **Jasmine Sunwhite Fragrant Rice**, 35g dried shrimp(soaked& chopped), 1 tbsp chopped garlic, 2 eggs(beatened), 1 tsp chili powder, 1 stalk spring onion (diced)

【Seasoning】

1½ tsp chicken powder, ½ tsp pepper, ½ tsp salt, 1 tbsp tapioca flour

【Method】

- 1.Heat 2 tbsp oil in wok, sauté dried shrimp and garlic until fragrant.
- 2.Toss in seasoning and other ingredients, mixes well and apportion equally.
- 3.Place mold in skillet with hot oil.
- 4.Fill fried mixture into mold, press firmly and sauté until both side turn light brown, dish out on plate.
- 5.Garnish with some meat floss and serve (optional).

