



## OYSTER PORRIDGE

Time: 60 minutes | Portion: for 4 people

### Ingredients

#### Stock

- 500g chicken bones, blanched
- 30g dried shrimps
- 20g old ginger
- 2 sprigs spring onions
- 3 litres water

#### Porridge

- 200g minced chicken
- 30g pickled winter vegetables
- 500g cooked Sunwhite rice
- 200g fresh oysters
- 100g chrysanthemum leaves
- 40g dried flat fish, deep-fried and cut into small pieces
- Fish sauce, to taste
- Ground white pepper, to taste

#### Garnish

- 30g dried seaweed
- 30g coriander leaves

### Method

- 1 Place chicken bones, dried shrimps, ginger, and spring onions in a large stock pot and add water. Bring to a boil and simmer for 2 hours. Drain stock and discard ingredients.
- 2 In a large pot, bring stock back to a boil. Add minced chicken and pickled winter vegetables. Cook briefly. Add cooked rice and bring back to a boil.
- 3 Add oysters, chrysanthemum leaves, and crispy flat fish pieces. Season to taste with fish sauce and ground white pepper.
- 4 Serve porridge while hot with seaweed and coriander leaves.

## **Bahan-Bahan - Untuk bubur**

### **Stok**

500g tulang ayam dicelur  
30g udang kering  
20g halia tua  
2 daun bawang  
3 liter air

### **Bubur**

200g ayam dicincang  
30g jeruk sayur  
500g beras SunWhite yang dimasak  
200g tiram segar  
100g daun kekwa  
40g ikan sebelah kering, digoreng dan dipotong kecil-kecil  
Sos ikan sebagai perasa  
Serbuk lada sulah putih secukup rasa

### **Hiasan**

30g rumpai kering  
30g daun ketumbar

### **Cara-cara**

- 1 Sediakan stok. Masukkan tulang ayam, udang kering, halia dan daun bawang dalam periuk besar dan masukkan air. Biar mendidih dan mereneh selama 2 jam. Tapiskan stok dan keluarkan bahan-bahan reneh.
- 2 Sediakan bubur. Didihkan stok dalam periuk besar. Masukkan ayam cincang dan sayur sejuk dijeruk. Masak sebentar.
- 3 Masukkan beras Sunwhite yang dimasak ke dalam stok dan didih. Masukkan tiram, daun kekwa dan ketulan ikan sebelah yang rangup. Masukkan sos ikan dan serbuk lada sulah putih secukup rasa.
- 4 Hidangkan bubur panas-panas dengan rumpai kering dan daun ketumbar.

#### **Additional info:**

Jasmine Sunwhite

Exclusively imported from Thailand, this rice's natural fragrance, taste, and purity has captured the hearts of Malaysians, making it the leading fragrant rice brand. It's harvested only once a year, between November and March.