

笼仔芋香饭

Yam Rice in Basket



【材料】

A: Jasmine新阳上等香米 2杯、水2½杯、盐1茶匙、小白菜100克

B: 芋头250克（去皮切丁）、蒜头茸2汤匙、虾米30克、柳松菇150克

【调味料】

鸡精粉1茶匙、蚝油1汤匙、生抽1汤匙、胡椒粉½茶匙、麻油1茶匙

【做法】

1. 将Jasmine新阳上等香米 洗净沥干，注入水及盐煮熟成香饭。
2. 烧热3汤匙油爆香蒜头茸、虾米和芋头丁至香酥。
3. 加入调味料及柳松菇炒香，并洒入适量水兜匀，然后盛入香饭上。
4. 小白菜烫熟后围入边便可。

【Ingredients】

A: 2 cups Jasmine AAA Special Fragrant Rice , 2 ½ cups water, 1 tsp salt, 100g Xiao Bai Cai

B: 250g yam (peeled & diced), 2 tbsp chopped garlic, 30g dried shrimp, 150g Shimeji mushroom

【Seasoning ingredients】

1 tsp chicken powder, 1 tbsp oyster sauce, 1 tbsp soy sauce, ½ tsp pepper, 1 tsp sesame oil

【Method】

1. Wash Jasmine AAA Special Fragrant Rice and boil with water and salt until cooked.
2. Heat 3 tbsp oil in wok, saut é garlic, dried shrimp and yam until fragrant.
3. Toss in seasoning and Shimeji mushroom, add some water and stir-fry until well mixed, dish out and place on top of rice.
4. Arrange blanched Xiao Bai Cai around the rice to serve.

