



**ROYAL UMBRELLA**  
FRAGRANT RICE  
皇族安培哪香米

THE GIFT OF SHARING  
皇族献礼满心意

## RICE PREPARATION

# Royal Ginseng Bak Kut Teh Served with Royal Yam Rice

### Ingredients:

3 cups Royal Umbrella Rice Thai Mixed Rice, washed & drained  
3 cups hot chicken broth for cooking rice  
120g blanched yam, peeled and cut into 1cm cubed  
3 tablespoons shallot oil  
4 cloves garlic  
2 fresh shiitake/button mushrooms, chopped

### Seasonings:

1 teaspoon soy sauce  
1 tablespoon oyster sauce  
1 teaspoon sesame oil  
3/4 teaspoon white pepper  
Pinch of sea salt

### Garnishing:

Fried shallots

### Cooking Directions:

1. Heat wok with shallot oil and stir fry garlic until aromatic. Remove and set aside.
2. Pour in Royal Umbrella Thai Mixed Rice and blanched yam cubes and mix gently. Add in the fried garlic and the rest of the seasonings. Stir and mix well.
3. Add in the hot chicken broth. Transfer the rice mixture into the rice cooker pot and turn on the rice cooker. When the rice is cooked, fluff up and loosen the cooked yam rice after 5 minutes
4. Serve the yummy Royal Yam Rice with the Royal Ginseng Bak Kut Teh!





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## SOUP PREPARATION

# Royal Ginseng Bak Kut Teh Served with Royal Yam Rice

### Ingredients:

- 1.2 kg blanched pork loin ribs, washed and cut into single ribs
- 2 whole blanched chicken breast, carcass
- 1 packet of Singapore Bak Kut Teh Premix (Ready Made)
- 2 tablespoons black peppercorns
- 25g ginseng root (put it into tea bag)
- 4 pieces dried Brazil mushrooms
- 3 stalks sugar cane sections (3 inches in length, cut halves)
- 4 whole heads of garlic (with skin on)
- 2 stalks coriander roots
- 2 litres hot pork bone stock (from 2 tbsp of pork stock powder)
- 1 tablespoon rock sugar to taste

### Cooking Directions:

1. Heat the pot and pour in the hot pork bone stock and sugar cane. Add in the blanched chicken carcass, garlic, ginseng root, Brazil mushrooms, black peppercorns, coriander roots, rock sugar and Bak Kut Teh sachet pack. Bring the stock to a boil on high heat and simmer for 20 minutes.
2. Add in the blanched pork loin ribs and simmer the pork ribs for another 35 to 40 minutes for softer texture. Poke the pork loin ribs with the end of a chopstick and ensure the meat is soft. Skim out impurities from the broth.
3. When it is done, serve into a bowl and top it with some chopped Chinese parsley. Enjoy the Ginseng Bak Kut Teh with some cut chillies and a mixture of light and black soya sauce together with the yummy Royal Yam Rice.

