



ROYAL UMBRELLA
FRAGRANT RICE
皇族安培哪香米

THE GIFT OF SHARING
皇族献礼满心意



Shanghai Rou Chye Fan

Ingredients:

3 cups Royal Umbrella
Thai Hom Mali New Crop Rice (Washed and drained)
1 cup glutinous rice (Soaked 30 minutes and drained)
3.5 cups hot water

Rice Seasoning ingredients:

4 tablespoons shallot oil
1 tablespoon pork seasoning powder

Sauté ingredients:

1 tablespoon Golden Circle Sunflower Oil
200g steamed cured meat (Lup Yuk), diced
30g fried shrimps

Garnishing:

150g stir fried garlic with baby bok choy
2 tablespoons deep fried shallots
2 tablespoons chopped spring onion
5 pieces of vegetable stalks

Cooking Directions:

1. Wash glutinous rice thoroughly and soak the washed rice in water for 30 minutes and drain thoroughly.
2. Mix the glutinous rice with the washed Royal Umbrella Thai Hom Mali Rice. Pour in the pork seasoning and shallot to the rice and mix well.
3. Heat a tablespoon of Golden Circle Sunflower Oil and sauté the diced cured meat (Lup Yuk) until aromatic. Add in the toasted dried shrimp and seasoned rice, stir fry and mix well. Transfer the rice mixture into the rice cooker and cook the rice.
4. Once the rice is cooked, fluff the cooked rice and add in the garnishing ingredients and stir well. Keep the rice warm for further 6-8 minutes before serving.

