

Steam glutinous rice with corn and Chinese sausage

Cuisine: **South-East Asian**
Food category: **Side dishes**






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Program steps


Preheating:


100 °C


1


 Steaming

 Termination by time

 00:25 hh:mm

 99 °C

 50 %



Ingredients - number of portions - 10


| Name | Value | Unit |
|--------------------------|-------|------|
| Glutinous rice | 1 | kg |
| Corn carnal | 300 | g |
| Chinese sausage cut dice | 200 | g |
| Dried shrimp | 50 | g |
| Salt | 10 | g |
| Coconut milk | 100 | ml |
| Water | 1 | l |
| Spring onions | 30 | g |

Directions

Put all the ingredients together in stainless steel container and cook for 25 minutes.

When it's cook stir with fork and garnish with spring onions and serve.

Recommended accessories



GN container Stainless steel full