



# GLUTINOUS RICE WITH HAIRY CRABS

(serves 2 to 3)

## INGREDIENTS

2 hairy crabs, 3 tbsp young soybean kernels, 3 dried shiitake mushrooms (soaked till soft and diced), 50 g diced barbecue pork, 2 tbsp chopped spring onion, 2 cups glutinous rice, 1 lotus leaf

## SEASONING

2 tbsp Hoi Sin sauce, 1 tbsp light soy sauce, 2 tsp dark soy sauce, 2 tsp Shaoxing wine, ½ tsp sugar, pepper and sesame oil to taste



### Methods:

1. Wash and drain the rice. Add enough water to cover. Leave it for 30 minutes. Drain. Add barbecue pork and spring onion. Mix well. Put in a perforated steaming pan. Steam in Miele puresteam at 100°C for 40 minutes. Fluff up the rice and set aside.
2. Wash the lotus leaf and wipe dry. Dress the crabs. Keep the carapaces intact. Cut each crab into 4 pieces. Wipe dry. Add seasonings and soybean kernels. Mix well.
3. Line a bowl with lotus leaf. Top with rice and arrange the crabs on top. Fold lotus leaf up into a square parcel. Steam in Miele pureteam at 100°C for 20 minutes. Serve.

### Cooking tips:

- Cook the rice to your desired chewiness by adjusting the steaming time. For softer rice, sprinkle some water over the rice during the steaming process. Miele puresteam is perfect for cooking glutinous rice. You may put in ingredients at different times for perfect doneness.
- Miele puresteam makes glutinous rice easily, from one to many servings. It has a bigger capacity than steaming wok and the glutinous rice turns out perfect every time.

**Miele**





## 大閘蟹蒸糯米飯 ( 2至3位份 )

### 材料

大閘蟹2隻、毛豆肉3湯匙、冬菇3隻 ( 浸軟切粒 )、叉燒粒50克、蔥花2湯匙、糯米2杯、荷葉1張

### 調味料

海鮮醬2湯匙、生抽1湯匙、老抽2茶匙、紹酒2茶匙、糖半茶匙、胡椒粉及麻油適量



### 做法：

1. 糯米洗淨，瀝乾。注入清水蓋面浸泡30分鐘，瀝乾。拌入叉燒粒及蔥花，放多孔蒸盤內，進Miele蒸爐以100°C蒸40分鐘。翻鬆米飯備用。
2. 荷葉洗淨，抹乾。大閘蟹剖淨，保留完整蟹蓋，蟹身斬成四件，抹乾，加入調味料、冬菇粒及毛豆肉拌勻。
3. 碗內放荷葉，加入糯米飯，鋪上大閘蟹，荷葉包裹成方形，放Miele蒸爐以100°C蒸20分鐘即可。

### 烹調小貼士：

- 要調節糯米飯的軟硬度，可增減蒸飯時間。蒸煮期間飯面灑點水可令糯米飯更濕軟。用Miele蒸爐煮糯米飯，可隨時加入配料，生熟更易控制。
- Miele puresteam蒸爐可烹調1人至多人份米量，比蒸鑊容量更大，效果更佳。