


La Wei Rice



eikon® e2s

 09:30





This recipe is available for:

- eikon® e2s HP (2000W)




Accessories:

- 1/2L Container 1/6GN 32Z4119
- Half Size Deeper Cooking Tray 32Z4097 (Red), 32Z4098 (Green), 32Z4099 (Blue)




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-  275 °C
-  Chilled 4°C
-  2 Portions
-  From Raw

Stage 1

-  01:30
-  10 %
-  100 %

Stage 2

-  08:00
-  10 %
-  10 %

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Ingredients

- 200 g Sticky Rice
- 250 ml Water
- 50 g Chinese dried Sausage
- 40 g Chinese dried, salted Pork Belly
- 70 g Chinese dried, salted Chicken Leg
- 1 tbs Spring Onions

1. Food Preparation

Soak the rice in cold water overnight. Mix the soaked rice with the water and pour it into the pot. Put all the meat on top of the rice and use the Deeper Cooking Tray as a lid.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the pot and serve. Use the spring onions as garnish.