



Thinking of you
Electrolux



RECIPES by
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APPETIZER

BLACK RICE WITH SEAFOOD

This recipe is a cross between bringhe and risotto. It is similar to bringhe because it uses glutinous rice and coconut milk but it is cooked risotto style. For a richer dish, skip the stock and use coconut milk.

Black Rice

100 ml	Coconut cream
20 g	Onions
5 g	Garlic
50 g	Butter
75 g	Glutinous rice
75 g	Long-grain rice
25 ml	Squid ink
200 ml	MOS soup base for seafood hot pot
30 g	Cheese, grated

INGREDIENTS

Garnish

40 g	Clams
40 g	Mussels
40 g	Prawns
30 g	Squid
50 g	White fish fillet
	Butter
to taste	Salt and pepper

PROCEDURE

In a pan, sauté seafood separately in some butter using the elegant and functional Electrolux hob. Season with some salt. Set aside to cool.

To prepare coconut cream, heat grated coconut with a blowtorch to achieve a smoky flavor and aroma. The more you burn the coconut, the stronger the smoky flavor will be. Squeeze the coconut to get the cream. Strain and set aside.

In a medium stockpot, sauté onions and garlic in butter for 3 minutes. Add glutinous and long-grain rice and stir to coat the grains with the butter. Add squid ink and mix well for 1 minute. Add coconut milk and simmer until all the liquid is absorbed by the rice grains. Repeat the process with the fish stock. Cook al dente. Season as needed.

Plate the black rice then top with assorted seafood. Sprinkle with grated cheese.

