

Ring Cooking 肉粽 Batsan (chimaki)

Ingredients zairyo : makes 8

- Sticky rice (mochigome) 3 cups
- 16 bamboo leaves
- dry mushroom fillings; 5 pieces of mushrooms, ginger slices, dry shrimps (30g, soak in hot water for 5 minutes), 2 table spoons of soy sauce
- pork fillings: 200g of pork (shoulder section), honey (same as roba), 1/2 table spoon of cake flour (sift, furuu) , about 2 table spoons of soy sauce
- soup stock (modoshijiru)
- 紹興酒 3 table spoons for sticky rice

Recipe :

1. **Soak** sticky rice, dry mushrooms (2 cups of water) overnight.
2. **Make** mushroom and pork fillings. Add water to cover up (hitahita).
3. **Sprinkle** 紹興酒 or sake on the rice.
4. **Stir fry** the rice with sesame oil (about 1 table spoon) and mushroom soup stock.
5. **Boil** the bamboo leaves to soften.
6. **Wrap** Refer to the hand out.
7. **Boil** for 60 minutes.