

Ring Cooking Taiwanese Sticky Rice 油飯 Yupun

Ingredients zairyo :

- Sticky rice (mochigome) 5 cups
- ginger slices
- dry mushrooms 10~15 pieces
- dry scallops 10g (100ml overnight)
- dry shrimps 10g (1.5 table spoons)
- pork 200g
- soy sauce 5 table spoons
- soup stock (modoshijiru) 300cc
- sesame oil for flavoring (kaorizuke)

Recipe :

1. **Soak** sticky rice, dry mushrooms (3 cups of water) and dry scallops (1/2 cup of water) overnight.
2. **Soak** dry shrimps in hot water for 5 minutes.
3. **Season** pork with sake and oil.
4. **Stir fry** pork, dry mushrooms, dry scallops and dry shrimps with ginger.
5. **Add** soy sauce and sticky rice.
6. **Add** soup stock and mix well.
7. **Steam** rice in the shape of a donut for 30 minutes on high heat.
8. **Check** softness. Add water. Steam for another 10 minutes or so. (*add steaming water in the pot)
9. **Flavor** with sesame oil.