

Steam glutinous rice with corn and Chinese sausage

Cuisine: **South-East Asian**

Food category: **Side dishes**



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Program steps

Preheating: 100 °C

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Steaming
 Termination by time
 00:25 hh:mm
 99 °C
 50 %

Ingredients - number of portions - 10

Name	Value	Unit
Glutinous rice	1	kg
Corn carnal	300	g
Chinese sausage cut dice	200	g
Dried shrimp	50	g
Salt	10	g
Coconut milk	100	ml
Water	1	l
Spring onions	30	g

Directions

Put all the ingredients together in stainless steel container and cook for 25 minutes.

When it's cook stir with fork and garnish with spring onions and serve.

Nutrition and allergens

Allergens: Shellfish

Minerals: Calcium, Iron, Magnesium, Manganese, Phosphorus, Potassium, Selenium, Sodium, Sodium: 38758 mg, Zinc

Vitamins: B12, Folate, Niacin, Riboflavin, Vitamin A, Vitamin B1, Vitamin B3, Vitamin C, Vitamin K

Nutritional value of one portion	Value
Energy	539.9 kJ
Carbohydrate	99.4 g
Fat	7.7 g
Protein	16.1 g
Water	29 g



GN container Stainless
steel full