

Taro rice

Cuisine: **South-East Asian**
Food category: **Side dishes**
















Author: [Myat Ko ko](#)



Program steps

Preheating: 100 °C

1	 Combination	 50 %	 Termination by time	 00:10 hh:mm	 160 °C	 100 %	
2	 Steaming		 Termination by time	 00:30 hh:mm	 99 °C	 50 %	

Ingredients - number of portions - 10		
Name	Value	Unit
Jasmine rice	5000	g
Taro cube	300	g
Dried shrimp	60	g
Dried shitake mushrooms	50	g
Cooking oil	30	ml
Pork cube	300	g
Chopped Onions	60	g
Garlic chopped	30	g
Shaoxing wine	30	ml
Light soy sauce	50	ml
Dark soy sauce	30	ml
Oyster sauce	30	ml
sugar	30	g
Salt	20	g

Directions

Peel and cut taro to cube, marinated the pork with wine and soy sauce.

Wash the rice in several changes of water until it's runs clear. Then drain off the water completely.

Wash the dried shrimp, shitake mushroom and soak in the water.

Preheat the oven and saute all ingredients for 10 minutes. Then mixed with rice and add water and steam for 30 minutes.

When it's cook garnish with spring onions, coriander leaves and fried shallots.

Nutrition and allergens	
Allergens:	
Minerals:	
Vitamins:	
Nutritional value of one portion	Value
Energy	22.2 kJ
Carbohydrate	3.5 g
Fat	0 g
Protein	0.1 g
Water	0 g

Recommended accessories



Vision Pan