

Chorizo (Spanish pork sausage) Stir-fried Rice



<Ingredients (4 serve)>



540g Rice (short grain is better)

540ml Water

250g Chorizo

1/2 Leek

4 cloves Garlic

1 bundle Chive

1 handful Coriander

- 2 Tsp Japanese soy sauce (Kikkoman)
- 2 pinch Sea salt
- Black pepper
- 1 heap tsp Youki Wei You Chicken & Pork Soup Stock*



Lime

*)You can get from Don Don Donki in Singapore or Japan centre in London

<Scrambled egg>

- 3 Large eggs
- 1 Tsp Sunflower oil
- 1 tsp Golden caster sugar

<Method>

1. Steam rice

Wash the sushi rice thoroughly until all starch gone in cold water and drain well. Place the drained sushi rice into a heavy-based pan and pour over the water and let it stand for at least 20 minutes.

Bring it to the boil, then cover the pan with a lid and reduce the heat to a simmer. Simmer the rice for 10 minutes or until nearly all the water has been absorbed, then remove the pan from the heat and set aside for 10 minutes with lid on.

Open the lid and stir well. Let it cool in the room temperature.

2. Prepare other ingredients

Meanwhile slice the chorizo into pieces and chop the garlic*

*If you soak the garlic in hot water for a few minutes, it would be easier to peel the skin.



Chop the chive and coriander finely and leave aside.

3. Make scramble eggs

Beat the eggs and sugar in a bowl well. Pour the sunflower oil in a deep fry-pan and heat on high heat for one minute.

Pour the egg mixture and stir immediately, breaking any larger chunks with spatula.



Remove from the heat, set aside.

4. Stir-fry the rice

Put chorizo, garlic and one pinch Sea salt in the same deep fry-pan. Cook on low heat until garlic flavour infused into chorizo's oil.



Add the rice, two pinch Sea salt, black pepper and Youki paste, turn up the heat on highest heat and keep stirring quickly for avoiding burnt.

Add the chives, corianders, scramble eggs and pour over the soy sauce, and keep stirring until all mixed well.



Sprinkle some black pepper and serve with sliced lime alongside.