

CNY Golden Pumpkin Rice with Scallops and Salom Roe



PROGRAM	PREP	COOK	SERVING
Jasmine Rice	10 min	25 min	4

INGREDIENTS

250g Jasmine Rice
 240g Water
 280g Pumpkin, diced
 12 nos Hokkaido Scallops, pat dry with kitchen towel
 1 no Garlic, sliced
 50g Spinach, rough cut
 20g Salted Butter
 ½ tsp Crushed black peppercorn
 1 tbsp Wolf berries
 2 stk Spring Onion, sliced
 50g Salmon Roe

METHOD

- To prepare the rice- rinse the jasmine rice once then place into the Rice Express spherical bowl. Add the diced pumpkins, garlic, wolf berries, water and set the mode to Jasmine rice and start cooking. The process will take about 20 minutes. When its done, give a gentle stir to mixed it well.
- To prepare the scallops- pat dry the scallops and fry then over medium high heat with oil till golden brown on both sides. Season with sea salt. Set aside.
- To dish out- Place the pumpkin rice on a cake mould and top with scallops, salmon roe, spring onion and chili pepper mill. Serve immediately.

