



## CHICKEN AND CHINESE SAUSAGE RICE (TM7, TM6)

⏱ 10 min. ⌚ 50 min. 🌱 easy 🍴 6 portions g

### INGREDIENTS

20 g dried shiitake mushroom, stems removed, cut into slices  
boiling water, to soak  
650-700 g skinless, boneless chicken thighs, cut into pieces (4 cm)  
40 g light soy sauce  
50 g oyster sauce  
20 g dark soy sauce  
1 tsp ground white pepper  
1 tsp sesame oil  
3 garlic cloves  
20 g fresh ginger, cut into pieces (1-2 cm)  
2 Chinese sausages (approx. 120 g), cut into slices  
20 g vegetable oil  
360 g water  
30 g Shaoxing wine (optional)  
½ tsp white sugar  
350 g jasmine rice, rinsed  
1-2 sprigs spring onions/shallots, sliced, to garnish

### USEFUL ITEMS

bowl, large bowl, thermal serving bowl or other large bowl

### THERMOMIX PARTS

measuring cup, spatula, simmering basket

### Preparation

1. Place a bowl onto mixing bowl lid and weigh mushrooms into it. Cover with boiling water and set aside to soak (approx. 10 minutes).
2. Place a large bowl onto mixing bowl lid and weigh chicken, 20 g of the light soy sauce, 20 g of the oyster sauce, 10 g of the dark soy sauce, ½ tsp of the white pepper and sesame oil into it and mix to combine. Set aside for 5 minutes.
3. Place garlic and ginger into mixing bowl and chop **5 sec/speed 6**. Scrape down sides of mixing bowl with spatula.
4. Add sausage and oil, then heat **2 min/120°C/speed 2**.
5. Add reserved chicken and drained mushrooms, water, 20 g light soy sauce, 30 g oyster sauce, 10 g dark soy sauce, ½ tsp white pepper powder, Shaoxing wine (optional) and sugar, then cooking **10 min/100°C/🔄/speed 4**.
6. Add rice and stir to combine, then start **Rice Cooker** 🍚. Transfer into a thermal serving bowl or other large bowl, then gently fluff with a fork to separate grains if needed. Garnish with sliced spring onions/shallots. Serve warm.

### TIP

- Recipe contributed by Lau Bee Lee.