

## Glutinous Rice Cake With Assorted Meats (Loh Mai Kai)



Image shows recipe using dark sauce.

### **Ingredients:** (to Serve 1)

1 cup of glutinous rice (soaked in cold water for 1 hour)  
1-2 shitake dried mushrooms (soaked in cold water until soft)  
3-4 bite sizes pieces of raw chicken/pork (marinated in 1tbsp oyster sauce and 1tsp sugar)  
or cooked chicken/BBQ pork  
1tbsp sesame oil  
2tbsps oyster sauce  
1tbsp dark sweet sauce or ½tsp sugar  
1tsp of soy sauce  
½tsp pepper  
cold water

### **Method:**

1. Grease a flat bottomed bowl.
2. Layer mushrooms and meat in rows across the bottom of the bowl to cover base.
3. Strain the glutinous rice.
4. Mix the rice with oil, oyster sauce, dark sweet sauce or sugar, soy sauce and pepper.
5. Gently place the rice mixture on top of mushroom and meat layers
6. Flatten the rice to even out the surface.
7. Add just enough water to cover the top of the rice. (Any more will lead to mushy rice.)
8. Steam the rice over boiling water until cooked. (It will be translucent when cooked)

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