



Shitake Steamed Rice

Serves 1

Ingredients:

- 1 Tbsp. Vegetable Oil
- 8 oz. vol. Shitake Mushrooms , thinly sliced
- 1/4 cup Shallots , thinly sliced
- 1 tsp. Savory Roasted Chicken Base (Custom Culinary)
- 1 cup Short Grain Rice
- 2 cups and 1 oz. Water
- 1 oz. vol. Mirin
- 1/8 tsp. White Pepper

Directions:

1. Place rice in fine mesh strainer and soak rice in water continuously until water runs clear.
2. Heat oil in sauté pan over medium heat. Add shallots and shitake mushrooms. Sauté 1 minute. Add chicken base, white pepper, rice, mirin and water. Stir to dissolve base and bring to a boil.
3. Cover and reduce heat to low and cook 20 minutes or until most of liquid is absorbed.
4. Transfer to 1/3 pan and hold warm for service. Fluff rice with a fork before serving.