

## Seafood Rice in Lotus Leaf

(June)

**Yield:** 4 – 6 servings  
**Prep Time:** 20 minutes  
**Cook Time:** 20 - 25 minutes  
**Difficulty:** Moderate

1 dried lotus leaf, soaked (or fresh lotus leaf)  
4 oz boneless, skinless chicken, cut into ½-inch cubes

### Marinade

1 teaspoon soy sauce  
1 teaspoon oyster-flavored sauce  
1 teaspoon Chinese rice wine  
1 teaspoon sesame oil  
1/8 teaspoon white pepper  
1 teaspoon cornstarch

2 tablespoons cooking oil  
1 egg, lightly beaten  
1 shallot, finely chopped  
1 Chinese sausage, sliced into ¼-inch-thick rounds  
3 dried Chinese black mushrooms, soaked, caps diced into ½-inch cubes  
1/4 cup dried scallops, soaked and shredded  
2 tablespoons dried shrimp, soaked to soften  
2 cups cooked long-grain rice  
3 medium shrimp, peeled and deveined

Blanch dried lotus leaf in a large pot of boiling water, rinse under cold water to clean. In a medium bowl, combine marinade ingredients. Add chicken; stir to coat. Set aside for 20 minutes.

Add 1 tablespoon oil to a non-stick skillet over high heat. Add egg; swirl to make a thin, large egg crepe. When done, remove from pan and slice into ¼ inch wide ribbons. In the same wok, add remaining 1 tablespoon oil over medium-high heat.

Add shallot, chicken, sausage, mushrooms, dried scallops and dried shrimp. Stir fry until chicken is cooked, 2 - 3 minutes. Turn off heat. Add rice and egg ribbons to chicken mixture; gently mix to evenly distribute all ingredients. To wrap rice, drape lotus leaf over a bowl, place shrimp on the bottom in a decorative pattern, spoon rice on top. Fold the overhanging leaf neatly over the rice on all four sides. Turn the parcel over, place on a steam basket and steam for 15 – 20 minutes. To serve, cut a large “X” across the top to open package.