Bean and rice soup with coconut milk

מתכון מאת V-ZUG Ltd.



Preparation	10 Mins
Resting time	2 Hrs
Cooking time	1 Hrs 40 Mins
מנות	4
התקן	Combair SEP from 2015

Preparation

100 g black glutinous rice, (also known as sticky rice)

30 g red beans, e.g. adzuki beans

30 g pearl barley

900 ml water

Soak the rice, beans and pearl barley in water for 2 hours or overnight.

Pour off the soaking water. Put the rice, beans and pearl barley in the porcelain dish and add fresh water.

Put the porcelain dish on to the wire shelf in the cold cooking space. Cook.

Hot air humid 160 °C for 1 Hrs

50 g candy sugar

Stir in the sugar.

Add ingredients

Hot air humid 160 °C for 40 Mins

Coconut milk

Let the bean and rice soup stand for about 15 minutes after cooking so that it can thicken.

Just before serving, add coconut milk to taste.

אביזרים

Porcelain dish ⅓ GN, depth 65 mm

Wire shelf

מידע נוסף

הופק ביום	11.12.2019