

SHANGHAI

CANTONESE RICE



Ingredients (for 7-10 persons)

- 1 kg rice
- 600g shrimps
- 8 eggs
- 20 stalks of green onions
- 10 slices of ham (pork or turkey)
- Soy sauce
- Ve-Tsin (glutamate, to buy in a Chinese store)
- Oil

Preparation:

Start by cooking the rice and leave to rest for 6 h.

In a well-oiled large skillet, cook and scramble the eggs thoroughly. Add the cooked and peeled shrimp as well as the ham.

Let simmer at low heat 5 to 6 min. add a good measure of soy sauce, the stalks of the chopped green onions and 1 teaspoon of Ve-Tsin.

Let simmer some 10 min. before mixing with the rice.

Serve warm with a spicy Chinese sauce.

