

# Steam glutinous rice with corn and Chinese sausage

Cuisine: **South-East Asian**  
Food category: **Side dishes**






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## Program steps


Preheating:


100 °C


1


 Steaming

 Termination by time

 00:25    hh:mm

 99    °C

 50    %



## Ingredients - number of portions - 10


Name	Value	Unit
Glutinous rice	1	kg
Corn carnal	300	g
Chinese sausage cut dice	200	g
Dried shrimp	50	g
Salt	10	g
Coconut milk	100	ml
Water	1	l
Spring onions	30	g

## Directions

Put all the ingredients together in stainless steel container and cook for 25 minutes.

When it's cook stir with fork and garnish with spring onions and serve.

## Recommended accessories



GN container Stainless steel full