



HOMEMADE SCALLOP RICE ROLL

METHOD

- 01 Dice scallops and set aside.
- 02 Mix rice flour, wheat starch, cornstarch, oil, water and salt in a bowl. Set aside.
- 03 Brush oil on the Miele Unperforated Steam Cooking Container. Then pour the flour mixture into around 2-3 mm thick.
- 04 Place the diced scallops and leek / asparagus strips on the flour mixture.
- 05 Put the steam cooking container into the Miele Steam Oven and steam at 100°C for 3 minutes.
- 06 Scrape and roll the rice pastry using a scraper.
- 07 Plate the rice roll. Sprinkle soy sauce and sesame on top.
- 08 Ready to serve.

INGREDIENTS

Scallop	1-2 pcs
Rice Flour	120 g
Wheat Starch	30 g
Cornstarch	30 g
Oil	10 g
Water	450 ml
Salt	1/4 tsp
Soy Sauce	Moderate
Sesame	Moderate
Leek / Asparagus (Trimmed)	Moderate

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Tips

- When making the flour mixture, add in water slowly and stir the ingredients at the same time. This could allow the mixture to be smooth.
- Miele Steam Oven generates steam more evenly and could process more food in one time.



20 mins



1~2 persons



自家製帶子腸粉

做法

- 01 帶子切粒備用。
- 02 將沾米粉、澄麵、粟粉、油、水和鹽倒入大碗中拌勻，備用。
- 03 為Miele密底蒸氣烹調容器掃油，然後倒入粉漿至約2-3毫米厚。
- 04 將切好的帶子和韭王或蘆筍段放在粉漿上。
- 05 把烹調容器放入Miele蒸爐內以攝氏100度蒸煮3分鐘。
- 06 利用膠刮慢慢推起腸粉並卷成條狀。
- 07 將腸粉上碟，再淋上豉油和芝麻。
- 08 完成後即可享用。

材料

帶子	1-2粒
沾米粉	120克
澄麵	30克
粟粉	30克
油	10克
水	450毫升
鹽	1/4茶匙
豉油	適量
芝麻	適量
韭王/蘆筍(切段)	適量

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貼士

- 製作粉漿時，邊拌勻材料邊慢慢加入水，可避免粉漿出現顆粒。
- Miele蒸爐能釋放均勻蒸氣，並可同時處理多盤食物。



20 分鐘



1~2 人份