



FRIED MACKEREL IN BLACK BEANS PORRIDGE

INGREDIENTS

- 1 bowl of rice
- 7 bowls of water
- 1 chicken stock cube (optional)
- 5 Shallots
- 5 cloves garlic
- 3 sprigs of Spring onion
- chilli to taste
- salt to taste
- AYAM Light Soya Sauce to taste
- white pepper powder
- AYAM Sesame Oil
- 1 can Ayam Brand Fried Mackerel in Black Beans 150g



COOKING

Soak the rice 15 minutes before cooking.

Place the water, the rice and the chicken cube into a saucepan.

Once boiling, reduce the heat to let it simmer and stir occasionally until the rice grains are cooked (puffed up or broken). Switch off the heat and close the lid to allow the rice to rest and stand for 15 minutes.

Then reheat it up slowly while stirring to give it smoothness. Add in a bit of water if it is too thick!

For the final touch, season with a bit of light soya sauce and sesame oil.

PRESENTATION

Present the porridge topped with mackerel, spring onions, shallots and garlic.

Garnish with freshly cut red peppers strips or even cucumber to add in freshness and colors to this tasty rice.