

# Abalone Claypot Rice

*Duncan Lu*



## COOK TIME

30 Minutes Prep  
1 Hour Cooking



## SERVES

3-4



## SUITABLE FOR

Moderate - You'll be right!



## INGREDIENTS

### Chicken Marinade

2 small boneless chicken thighs (300g), cut into small chunks  
15g ginger, julienned  
1 Thai shallot, crushed  
1 clove of garlic, crushed  
1 tablespoon oyster sauce  
½ tablespoon sesame oil  
1 tablespoon neutral cooking oil  
1 teaspoon dark soy sauce  
1 tablespoon Shaoxing wine (optional)  
½ teaspoon anchovy salt  
1 teaspoon sea salt  
½ teaspoon MSG (optional)  
1 teaspoon sugar  
½ teaspoon cracked white pepper  
1 tablespoon potato starch or corn starch

### Other:

25g (3) dried shiitake mushrooms  
300g Jasmine rice  
425g canned Eyrewoolf abalone, sliced 0.5cm thick and liquid reserved  
Neutral cooking oil  
1 handful coriander (optional)  
1 small handful spring onions, sliced (optional)  
1 long red chilli, sliced (optional)  
Cracked white pepper



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## METHOD

### HOW TO PREPARE SHIITAKE MUSHROOMS

- In a medium bowl, cover shiitake mushrooms in water and soak overnight in the fridge. Place a small plate on top to keep mushrooms steeped.
- In a small pot, add the rehydrated mushrooms with the water and a pinch of salt. Bring to the boil then cover and simmer on low for 30 minutes, or until firm but tender.
- Remove mushrooms and reserve the water for the rice. Allow shiitake mushrooms to cool then squeeze well to remove moisture before cutting into quarters (bite-sized pieces).

**Duncan's tip:** Keep any leftover mushroom liquid and stems in the fridge or freezer to add to your next broth.

### HOW TO MAKE CLAYPOT RICE

- In a medium bowl, add all chicken marinade ingredients and mix well. Allow to marinate for 30 minutes, or for best results in the fridge overnight.

**Duncan's tip:** Rehydrate the shiitake mushrooms and marinate the chicken the night before to save time.

- Add cooked shiitake mushrooms into the same bowl and mix well.
- Rinse 300g rice under water a few times until water runs clear to remove excess starch. Add to a large claypot along with 300 ml of liquid, made up of all the abalone brine and some of the shiitake mushroom liquid and allow to soak for 20 minutes.

**Duncan's tip:** If you do not have a claypot, use a small-medium cast iron pot with a lid.

- Cover claypot with lid and cook on medium heat for 10 minutes, or until most of the liquid has evaporated.

**Duncan's tip:** Refrain from turning heat on high as this may cause damage to the claypot.

- Spread chicken and mushroom mixture evenly on top of the rice and drizzle 2 tablespoons of neutral cooking oil around the edge of the claypot. Cover and cook on low for 20 minutes.

**Duncan's tip:** The drizzling of the oil is critical to scorch the rice and give a crispy result.

- Top with sliced abalone just to warm through, and drizzle a touch more oil around the sides of the claypot. Cover and cook on medium for 2 minutes then remove from heat and allow to rest for 5 minutes before serving.
- Garnish with coriander, chopped spring onions, sliced red chillies and cracked white pepper.



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