

Burn Garlic Mushroom Hot Pot Rice by Chef: Bishandutt Dabral

🕒	Total Prep Time:	30 mins
🕒	Prep Time:	10 mins
🕒	Cooking Time:	15 mins
🕒	Finishing Time:	5 mins
👤	Recipe Serving:	2 Person
🌈	Difficulty Level:	Easy



Ingredients and preparation of Burn Garlic Mushroom Hot Pot Rice

Rice long grain	150 gms
Broccoli makes into small florets	20 gms
Cauliflower cut into small florets	20 gms
Mushroom Shiitake cut into 4	4-5 pieces
Carrots cut into a thin triangular shape	20 gms
Spring onion with chop	2 stakes
Moong sprouts fresh	½ cup
Fresh baby corn cut in 3 pieces	3-4 pieces
Sesame oil	½ Tbsp
Bok choy cut into 4 pieces roughly	2 No
Garlic chop	1 tsp
Red chilli fresh chop	½ tsp
Red Chilli paste	½ tsp
Oil	1 Tbsp
Star Anise	1 no
White Pepper Powder	A pinch
Aromatic Powder	1 gms
Salt	To taste
Coriander Fresh	5 gms
Vegetable Stock	200-300 ml

How to Prepare Burn Garlic Mushroom Hot Pot Rice

1) Clean the rice twice in freshwater and Soak the Rice for 30 minutes in the freshwater drain it and keep it aside
 2) Take a Clay pot and keep it under slow fire and add cooking oil. When oil becomes hot add star anise for the flavour and add chop garlic, sauté till it becomes light brown. Keep little fried garlic aside for the garnish. Add red chilli paste and sauté it for 1 minute and then add broccoli, carrots, baby corn, cauliflower, shitake mushroom. Cook it for 3-5 min add chop fresh red chili, sesame oil and then add water drained rice, sauté rice along with the vegetables for another 2 minutes then add vegetable stock, white pepper powder, aromatic powder and salt to taste, cover with the lid and allow the rice to cook along with the vegetables under very slow flame inside the pot for 5 minutes. Open the lid and check the rice is cooked. If cooked then add spring onion (leave some for garnish), Bok choy and sprout. Now leave it the pot on the heat for 2-3 min and then add fresh chop coriander (leave some for garnish). Your Burn garlic mushroom hot pot rice is ready to eat. Serve hot.

Garnish

Spring Onion Chop	1 stalk
Coriander Fresh Leaves	1-2 sprig
Chop Burn Garlic	3 gms

Important Tips

- 1) Pot Rice can be cooked entirely in the pot including raw rice, vegetables and seasoning in the steaming process which will take 30 min
- 2) Seasonal vegetables can be added in pot rice
- 3) If pot rice gets sticky don't worry it's a traditional cooking style