

Fried Mochi Rice (Nuo Mi Fan)

<http://userealbutter.com/2015/11/05/fried-mochi-rice-nuo-mi-fan-recipe/>
from [Rasa Malaysia](#)

32 oz. (~4 cups) sweet rice
4 links lap cheong (Chinese sausages), cooked (steamed) and diced
1 cup char siu pork (Chinese barbecue pork), diced
1 oz. dried scallops, soaked in hot water for an hour, shredded (reserve the liquid)
8 dried shitake mushrooms, soaked in hot water for an hour, squeezed and diced
3/4 cup soy sauce*
3/4 cup reserved scallop soaking liquid (strained), if you don't have enough add water to make 3/4 cup
2 tsps sesame oil
1/2 tsp ground white pepper
2 tbsps vegetable oil
1/2 tsp salt or mushroom seasoning (I used salt)
1/2 cup green onions, chopped
1/2 cup fresh cilantro, chopped

* For METHOD 2, only use 1/2 cup soy sauce and add 1/4 cup Shaoxing wine and 1 tablespoon oyster sauce.

METHOD 1: Steam the rice, then fry the rice.

Cook the sweet rice: Wash and drain the rice under cold water several times until the water runs clear (about four rinses).

If using a traditional steamer: place the rice in a bowl and cover the rice with water. Let the rice soak 3-4 hours or overnight. Fill the steamer with 1-2 inches of water and bring it to a boil. Line the steam basket with damp cheesecloth. Bring 4 cups of water to a boil in a kettle or pan. Drain the rice in a colander and pour boiling water over the rice evenly. Spread the rice over the cheesecloth in an even layer, cover, and steam for 20 minutes. Remove the rice from the steamer and cover with a kitchen towel to keep it moist. You will likely have to steam the rice in batches.

If using a rice cooker: Let the rice sit for 30 minutes in a strainer or colander. Steam the rice according to your rice cooker's instructions.

Prepare the sausages, mushrooms, and scallops: Steam the lap cheong according to the package instructions (I steamed mine for 15 minutes). Dice the sausages. Place the dried mushrooms in a small bowl and pour boiling water over the mushrooms until they are covered (they will float to the top). Cover with a small plate. When the mushrooms are rehydrated (soft all the way through), rinse them in cold water and squeeze as much of the water out as possible. Trim the stems and dice the mushrooms. Place the dried scallops in a small bowl and pour a cup of boiling water over the pieces. Cover with a small plate. The scallops are ready when they are softened and come apart in strands easily. Strain the liquid through a sieve and reserve 3/4 cup (if you somehow don't have enough, add water to the liquid until you get 3/4

cup). Shred the scallop by pulling the shreds apart with your fingers (this is tedious work, but worth it).

Make the fried rice: Combine the soy sauce, scallop water, sesame oil, and white pepper in a bowl. Set aside. Heat 2 tablespoons of vegetable oil in a large wok or deep sauté pan over medium high heat. Stir-fry the Chinese sausage and char siu pork until heated through. Add the rice and fry for 2-3 minutes (it will take some work to manipulate all of the rice). Break up any clumps of rice with your spatula. Add the scallops and mushrooms to the rice. Pour the sauce over the rice and mix well until the rice is evenly coated. Season with salt and keep stir-frying the rice, taking care to scrape the bottom so the rice doesn't burn. Scrape up any bits that get stuck on the bottom, because that's the best part! Remove from heat. Stir in green onions and cilantro. Serves 8-10.

METHOD 2: Fry the rice, then steam the rice in a rice cooker. This is my preferred method.

All ingredients are the same as METHOD 1 except you will only need 1/2 cup of soy sauce and you will add 1/4 cup Shaoxing wine, and 1 tablespoon of oyster sauce.

NOTE: I'm assuming you'll cook the rice in the rice cooker because I haven't tested how to make it without one.

Wash and drain the rice under cold water several times until the water runs clear (about four rinses). Let the rice drain and sit for 30 minutes in a strainer or colander.

Prepare the sausages, mushrooms, and scallops the same as in METHOD 1.

Combine the soy sauce, scallop water, Shaoxing wine, oyster sauce, sesame oil, and white pepper in a bowl. Set aside.

Make the rice: Heat 2 tablespoons of vegetable oil in a large wok or deep sauté pan over medium high heat. Stir-fry the Chinese sausage and char siu pork until heated through. Add the scallops, mushrooms, and rice and stir together. Pour the sauce over the rice and mix well until the rice is evenly coated. Let simmer for 2 minutes. Season with salt and remove from heat. Put half of the rice mixture into your rice cooker and pour enough water in to just cover the surface of the rice. Use the sweet rice setting on your rice cooker or if your rice cooker doesn't have one, put it on the usual setting for white rice and when it is done, allow the rice to sit (closed) for another 15 minutes either on the "keep warm" setting or in the residual heat (the rice cooker should no longer be actively cooking). If the rice isn't done, close the lid and give it more time. Cook the remaining half of the rice the same way.

Serve hot with green onions and cilantro. Serves 8-10.