

## 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 tsps vegetable oil  
1/2 tsp salt or mushroom seasoning (I used salt)  
1/2 cup green onions, chopped  
1/2 cup fresh cilantro, chopped

**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.