



Miele

SWEET RICE ROLLS WITH OSMANTHUS AND BROWN SUGAR (serves 2 to 3)

INGREDIENTS

200g rice flour, 20g corn starch, 20g potato starch, 700ml water, 120g soft brown sugar, 1tbsp candied osmanthus, 3tbsp dried goji berries, 1tbsp oil

OSMANTHUS HONEY

2tsp candied osmanthus, 3tbsp honey

Methods:

1. Mix the water, sugar and goji berries in a bowl. Steam in Miele Steam Oven at 60°C for 30 minutes. Sift the rice flour, corn starch and potato starch into a large bowl. Stir in candied osmanthus, oil and the goji berry syrup. Mix into a lump-free pourable batter.
2. Line a perforated steaming tray with microwave-safe plastic wrap. Brush a thin layer of oil on it. Pour just enough batter to cover the tray. Swirl to coat evenly. Steam at 100°C for 5 minutes until done.
3. Lift the steamed sheet noodle with a rubber spatula. Roll it up on a serving plate. Serve warm with the mixed osmanthus honey.

Cooking tips:

- You can make your own savoury or sweet rice rolls with the same steps. Feel free to experiment with other ingredients and seasoning.
- Miele DG 6010 Steam Oven boasts an extra-large capacity with multi steaming levels. You can simultaneously cook any taste of rice rolls on 4 levels without transfer of flavours.





清香桂花黑糖腸粉 (2至3位份)

材料

粘米粉200克，粟粉20克，澄麵20克，清水700毫升，原蔗黑糖120克，桂花糖1湯匙，杞子3湯匙，食油1湯匙

桂花蜜醬

桂花糖2茶匙，蜜糖3湯匙

做法：

1. 清水、原蔗黑糖及杞子放入碗中拌勻，放入Miele蒸爐以60度蒸30分鐘待用。將粘米粉、粟粉及澄麵篩入大碗中拌勻，加入桂花糖、食油及步驟一預備好的黑糖漿拌勻。
2. 取有孔不鏽鋼盤，鋪上耐熱保鮮紙後掃上食油，淋上適量粉漿後放入Miele蒸爐以100°C蒸5分鐘。
3. 以膠刮刀將蒸熟的粉漿捲起即可與拌勻的桂花蜜醬一同享用。

烹調小貼士：

- 以同一方法只需加入不同餡料即可做出其他口味的腸粉，鹹甜皆宜。
- Miele DG 6010獨立式蒸爐容量特大及多層層架式設計，一次過可蒸熟高達四層粉漿。

