

Steamed chicken and mushroom rice

Sommelier's accord



A white wine from Menetou-Salon, fresh and fruity, with citrus and floral aromas and peppery and mentholated notes.

Serve between 10 and 12°C



INGREDIENTS (for 4 persons)

- 300g rice
- 350ml water
- 100g mushrooms, such as shiitake
- 50g carrot
- 2 chicken thighs (600g)
- 40ml soy sauce

PREPARATION

1. Place the rice in a strainer and rinse quickly with water. Wash the rice, mixing it around in circular movements using your hands. (about 10 times). This will remove any dirt or starch from the surface of the rice. Rinse and drain well. Roughly chop up the chicken, rub in 1 teaspoon of salt and allow to sit for 30 minutes.

2. Prepare the mushrooms. (If you are using shiitakes, remove the stems and cut them in halves, then slice across the halves into thin slices of about 5mm in thickness. Slice any other type of mushroom in the same way.) Cut the carrot lengthwise, then cut across each length into slices approximately 5mm thick.

3. You will need a cooking pot or saucepan of about 20cm in diameter with a firm lid. Place the rice, water and soy sauce into the pot and stir thoroughly using a wooden spoon. Add the chicken, mushrooms and carrots, close the lid (see photo) and cook over medium heat. Once the water starts to boil, reduce the heat to very low and cook for 15 minutes before turning off the heat and allowing the rice to sit for a further 15 minutes. Remove the lid and fluff the rice using a spoon or rice paddle.

* You may replace the shiitakes with any kind of mushroom of your choice.