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# Chimaki Recipe

## You Will Need:

- 3 cups of mochigome or glutinous rice
- 150g cooked pork (1cm cubes)
- 20g dried baby shrimp (coarsely chopped)
- 4-5 dried shiitake mushrooms (1cm cubes)
- 100g bamboo shoots (1cm cubes)
- half a carrot (1cm cubes)
- 3 cups shiitake and shrimp liquid
- 1 tbsp soy sauce
- 1 tsp sugar
- 1 tbsp oyster sauce
- 2 tbsp cooking sake
- 1/2 tsp salt
- pinch of pepper
- 2 tbsp sesame oil
- 10 bamboo leaves (wiped down with a damp cloth)

## Method

1. Rinse the rice and leave in a colander for 30 minutes before cooking.
2. In a large pot, heat the sesame oil and cook the rice along with all other ingredients (besides the seasonings and liquids) for three minutes.
3. After the rice starts to glisten, add the seasonings and liquids to the same pot.
4. Continue to stir constantly until the liquid is absorbed (be careful not to burn the rice at the bottom).
5. Wrap the mixture with the bamboo leaves, making triangles, and tie with thin string.
6. Steam for 10 minutes on medium heat. Turn off the heat and keep the lid on for an extra 10 minutes before serving.