



ALL-IN-ONE CONGEE (TM6)

⏱ 5 min. ⌚ 35 min. 🌱 easy 🍴 6 portions

INGREDIENTS

180 g long grain rice or jasmine rice,
rinsed well and drained
1 tsp sea salt
3 tsp sesame oil
150 g chicken breast
2 tsp Chicken stock paste (see Tips)
1-2 pinches ground white pepper,
adjust to taste
1500 g water
1 spring onion/green onion, sliced, to
garnish

USEFUL ITEMS

serving bowls

THERMOMIX PARTS

simmering basket, measuring cup

Preparation

1. Place simmering basket onto mixing bowl lid and weigh rice into it. Rinse rice until water runs clear.
2. Place rinsed rice, salt, sesame oil, chicken breast, stock paste, pepper and water into mixing bowl, then start **Rice Cooker** 🍲, placing simmering basket instead of measuring cup onto mixing bowl lid.
3. Insert measuring cup and shred **10 sec/🌀/speed 4**. Transfer between serving bowls and garnish with spring onion/green onion, then serve hot.

TIPS

- To make your own Chicken stock paste, see Cookidoo® for the recipe.
- This recipe is not part of the Around Asia printed cookbook and is available exclusively on Cookidoo® only.