

Filipino Steamed Rice Cebu Style

Savannah · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

One of my childhood favorites from my hometown Cebu City in the Phillipines When finished you can steam this dish on a steamer for 10 minutes to mimic the effect of a steamed dish like what they do in dim sum restaurants I personally think it tastes just fine without steaming

Ingredients

- - 1 pound pork belly
- cut into 3/4-inch cubes - 2 teaspoons Chinese cooking wine - 1 teaspoon oyster sauce - 1 teaspoon cornstarch - ½ teaspoon sesame oil - ¼ teaspoon salt - 1 pinch ground black pepper - 1 teaspoon vegetable oil - 1 tablespoon minced garlic - ½ tablespoon fried shallots (Optional) - 3 cups water - 1 tablespoon light soy sauce
- or to taste - ¼ teaspoon dark soy sauce - ¼ pound uncooked medium shrimp
- peeled and deveined - 1 tablespoon cornstarch - 3 tablespoons water - 2 tablespoons frozen peas - 2 tablespoons vegetable oil - 2 tablespoons minced garlic - 2 cups cooked jasmine rice
- cooled
- or more to taste - 1 teaspoon oyster sauce - 1 teaspoon light soy sauce - 3 drops sesame oil
- or to taste

Instructions

1. Mix pork belly with cooking wine
2. oyster sauce
3. cornstarch
4. sesame oil
5. salt
6. and black pepper in a bowl. Marinate in the refrigerator
7. at least 20 minutes. Heat vegetable oil in a pot over medium-high heat. Add garlic and shallots; cook and stir until fragrant
8. about 1 minute. Add the pork pieces; fry until browned
9. about 6 minutes. Pour in water
10. light soy sauce
11. and dark soy sauce. Cover with a lid and bring stew to a boil. Reduce heat to medium and cook until pork becomes tender and water is reduced by half
12. about 30 minutes. Cut shrimp into 3/4-inch pieces. Mix cornstarch and water together in a bowl. Bring stew to a boil. Add the shrimp and peas; cook until shrimp changes color
13. about 2 minutes. Quickly stir in the cornstarch mixture. Cook and stir until gravy is thickened
14. 7 to 10 minutes. Heat oil in a wok over medium-high heat. Saute garlic until fragrant
15. about 1 minute. Increase heat to high. Add rice; cook
16. breaking up the rice with a spatula
17. until loosened
18. 3 to 5 minutes. Add oyster sauce and soy sauce. Cook and stir until rice is fluffy and heated through
19. about 3 minutes. Add remaining sesame oil. Divide fried rice between 3 or 4 bowls. Portion the pork and shrimp stew equally over the rice. Recipe Tips Use any cut of pork you like
20. preferably something with good lean meat plus some fat
21. such as collar butt. You can use white pepper powder in place of black pepper
22. and you can substitute a pinch of sugar for the dark soy sauce. It's important not to over-season the rice
23. as you don't want the taste of rice overpowering the stew. Over-seasoning may make also this dish too salty.