

叉燒腸粉 – BBQ Pork Rice Noodle Roll

2 人用 (servings)

材料 Ingredients

腸粉漿		Rice Roll Batter	
粘米粉	160 克	Rice flour	160 g
澄麵	10 克	Tang flour	10 g
生粉	10 克	Cornstarch	10 g
水	650 毫升	Water	650 mL
橄欖油	1 湯匙	Olive oil	1 tbsp
極上燒臘系列 - 叉燒, 切絲		Premium BBQ Product – BBQ Pork, shredded	

腸粉豉油		Rice Roll Sauce	
水	½ 碗	Water	½ bowl
生抽	2 湯匙	Soy sauce	2 tbsp
老抽	1 湯匙	Dark soy sauce	1 tbsp
冰糖	5 克	Rock sugar	5 g

步驟 Directions

腸粉豉油

全部放進小鍋裡，小火將冰糖煲至完全溶解，即成。

粉漿

1. 粘米粉、澄麵、生粉同過篩；
2. 加入清水、橄欖油拌至沒有粉粒；
3. 碟面塗上一層薄的油，倒入適量的粉漿(如粉漿已有沉澱物要先拌勻再用)；
4. 粉漿太薄會不成形，太厚會影響口感。
5. 放進水滾的鑊裡，大火蒸 4 分鐘取出；放上叉燒絲
6. 用膠刮刮起一邊，向一個方面卷至適合的大小

Rice rolls sauce

Combine all ingredients in a small pot, melt rock sugar over low heat until well combined

Rice Roll

1. Sieve together rice flour, tang flour, cornstarch
2. Add in water, olive oil and mix until well combined
3. Brush oil over a plate and pour a small amount of batter over (batter maybe have settlement stir every time before use)
4. If the batter is too thin rice roll shape won't form, if it is too thick it will affect the texture
5. Place into a flat pan with boiling water and steam for 4 minutes, remove from steam rack and place sliced BBQ pork over
6. Use a plastic spatula to roll into rolls