



Jasmine Rice Soup with Gingery Pork Dumplings

Main Ingredients

2 cups	Thai jasmine rice
2 litres (8 cups)	Unseasoned chicken or vegetable stock
1 teaspoon	Sea salt
1	Pandanus leaf or Coriander root, <i>optional+</i>
250 grams	Pork mince
a pinch of	White pepper powder
2 tablespoons	Fresh ginger, peeled and finely chopped
2 tablespoons	Spring onion, thinly sliced
40 ml (2 tablespoons)	Thai light soy sauce, Healthy Boy brand
1	Thai fish sauce, Mega chef brand
1	Egg, medium size

Garnish & Toppings

a few sides if desired Coriander leaves, fried onion, finely sliced ginger and softly poached eggs

Method

1. Rinsing and drained the rice well before soaked in plenty of warm water for 1 hour before use.
2. Combine pork mince, white pepper powder, ginger, thinly sliced spring onion light soy sauce, fish sauce and egg. Cover and refrigerate till use.
3. Using a large heavy-based pot or pan add 8 cups of stock, 1 teaspoon of salt and pandanus leaf or coriander root then bring to the boil.
4. Gradually pour in the soaked rice, stirring regularly and gently to avoid the rice sticking and burning to the bottom of the pot which will ruin your soup.
5. Stir over high heat until the water returns to the boil.
6. Turn down to very low heat and cover with a lid to a soft simmer for about 45mins to 1 hour or until the grains are cooked and soften. Stir regularly, add extra water if needed.
7. Pinch or roll the mince pork mixture into rough dumplings about 1cm in diameter and add into the rice soup. Simmer for 5 minutes or until the dumplings are cooked.
8. Ladle into individual bowls, add a few drizzle of light soy sauce and garnish with the toppings of your choice.

Serves : 2 hungry people or a loving family of 4

Preparation & Cooking Time : 1 hr 30 mins (+1 hr soaking time)