

Baked Taro and Cubed Pork with Rice



Ingredients:

1. Rice	2 cups
2. Cubed taro	200g
3. Pork belly	150g
4. Minced garlic	2 tsp
5. Minced ginger	2 tsp
6. Chinese celery bits	2 tsp

Marinade:

1. Light soy sauce	1 tbsp
2. Sugar	1/4 tsp
3. Cornstarch	1 tsp
4. Water	moderate amount
5. Pepper powder	moderate amount
6. Sesame oil	moderate amount

Method

- 1) Taro being cut into cubes.
- 2) Pork belly being cut into cubes. Stir after adding seasoning ingredients in pork cubes. Then add minced garlic and minced ginger for later use.
- 3) Add and rinse rice in the "heat-retaining copper inner pan coated with diamond powder". Then add in water to the level "2" of marking in the pan. After adding taro cubes in the pan, put the inner pan back in the IH warm jar. Close the jar lid. Choose "Casserole" in the "Cooking" menu. Then press "Start" button.
- 4) During the last 15 minutes of heating, open the jar lid. Then put the seasoned pork cubes evenly over the rice top. Close the jar lid until heating process is done.
- 5) Loosen the rice and add celery bits, ready to serve.

