



Fusion Fried Rice

(original recipe by Fig Jam and Lime Cordial)

- cold, leftover rice
- dry cured pancetta, or bacon
- eggs
- stir fry vegetables, such as onions, carrots, green beans, mushrooms, leeks and peas
- soy sauce or teriyaki sauce
- sesame oil
- vegetable oil for frying
- salt and pepper

1. In a large frying pan or wok, heat up a vegetable oil with a high smoking point (we use grapeseed). Add the chopped pancetta and fry briefly to render the fat.

2. The vegetables we use change every time depending on what's in the fridge. This batch had Spanish onions, garlic, carrots, enoki mushrooms and frozen peas. Peel and chop the fresh vegetables and add them to the wok, stir-frying until tender crisp. Don't add the frozen peas at this stage.

3. Push the vegetables to one side of the wok, and add the eggs. Some Chinese chefs work on the basis of one egg per person, but I just use whatever I have on hand. Scramble these a little, then mix them in with the rest of the ingredients.

4. Before the eggs set firm, add the peas and all the rice. Keep stirring over high heat.

5. Season with a little salt, pepper and soy sauce to taste. Tradition in my family dictates that we use Kikkoman Teriyaki sauce, but I think most Chinese cooks would use a light soy. Finish by adding just a little sesame oil for extra aroma, giving the rice one final stir over the heat before dishing out. Enjoy!

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