



RICE

*Wash, scrub, drain, leave to dry.*

SALT FISH

*—Cut into 1 cm cubes.*

*Gently heat a clay pot.*

*Add some oil to the pot.*

*Over gentle heat, slowly fry the salt fish stirring it about from time to time.*

*Cook it just enough to draw the flavour out into the oil. We're not looking for salt fish chips. Also it can turn a little bitter if left in the heat too long.*

LARP CHEONG

*—Slices.*

CHICKEN

*—Uniformly cubed.*

*Soy sauce;*

*white pepper;*

*dash of sesame oil;*

*stir all these together.*

*Remove salt fish leave it to cool.*

*Carefully pour the oil into a little bowl.*

*Return the pot to the heat.*

*Add the washed and dried rice.*

*Increase the heat.*

*Pour enough hot water into the pot to cover the rice by about 1.5cm.*

*Increase the heat some more. In fact if you can get the flames to dance about the pot that'd be cool.*

*Cover the pot.*

*Leave it to come to a vicious boil.*

*Turn the heat down to small medium.*

*As soon as you can see the top of the rice is dry, gently slide all the chicken and larp cheong over the surface of the rice.*

*Add all the marinade from the chicken.*

*You may add the salt fish cubes to the pot also.*

*Turn the heat down to really low and leave it for another ten minutes.*

*Turn the heat off and let the pot sit covered another fifteen minutes.*

SAUCE

*Dark soy;*

*the oil you used to heat the salt fish.*

CONDIMENT BITS

*Sliced red chillies;*

*coriander leaves.*

*After letting the rice swell and regroup.*

*Take the pot to the table.*

*Add all the sauce and condiment bits*

*and give it all a good stir, with luck the bottom will be burnt.*