

Smoked Ham Hock and Sweetcorn Butter Rice

Recipe by Culinary Instructor
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Serves 4

Ingredients

2 cups pre-washed short grain rice
2 cups consomme
100g smoked ham hock, cut into small cubes
1 whole corn
20g unsalted butter
Salt and pepper to taste

Method

1. Use a medium size steam tray. Add rice, corn and consomme and mix well. Place corn on top and steam at 100°C for 25 minutes.
2. Slice off the corn from the cob. Season with salt and pepper. Add butter to the rice when it's hot, and mix well. Serve with additional butter and soy sauce.

