




## Rose risotto

### Ingredients :

- Risotto rice 100 g • Cream 100 ml
- Milk 250 ml • Water 150 ml
- Vanilla stick 1 stick • Sugar 100 g
- Rose water 2 tsp • Whipped cream 100 ml
- Rose wine 500 ml
- Konjac powder - reference on the packing instructions

### Steps :

1. Use  steam mode to preheat steam oven at 100°C.
2. Melt the Konjac powder in hot rose wine. Chill in fridge until set. Remove from fridge, cut into pieces to make the rose wine jelly.
3. Take out the vanilla seeds from stick by cutting half. Boil the milk, water and cream with vanilla seed, add risotto rice and mix well.
4. Place in preheated steam oven at 100°C for 90 mins. Remove from steamer. Cool down and chill in fridge.
5. Combine whipped cream with chilled risotto and rose water. Put aside
6. Pour rose wine jelly into cups. Add rice mixture and decorations.


**Appliance:** Steam oven  
**Cooking Duration:** 150 mins (excluding preparation duration)

## 玫瑰燉飯布丁

### 材料：

- 意大利米 100克 • 忌廉 100毫升
- 鮮奶 250毫升 • 水 150毫升
- 雲厘拿枝 1條 • 砂糖 100克
- 玫瑰水 2茶匙 • 已打起忌廉 100毫升
- 玫瑰餐酒 500毫升
- 蒟蒻粉 按包裝份量指引

### 步驟：

1. 使用  蒸氣模式將蒸爐預熱至100°C。
2. 把蒟蒻粉放入玫瑰酒內煮溶，放入雪櫃雪凍至凝固，切粒備用。
3. 把雲厘拿枝開邊取籽，加入鮮奶，水，忌廉煮滾後，倒入意大利米內拌勻。
4. 放入已預熱100°C蒸爐，蒸約1.5小時，取出放涼雪凍，備用。
5. 把已打起的忌廉，拌入意大利飯和玫瑰花水，備用。
6. 把玫瑰餐酒蒟蒻粒落杯，再放入備用的意大利飯與及少許裝飾。

**電器：** 蒸爐  
**烹調時間：** 150分鐘（不包括預備時間）