



XO Seafood Rice

INGREDIENTS:

- 1 tbsp light soy sauce
- 1 tsp rice vinegar
- ½ tsp white sugar
- ½ tsp sesame oil
- 45ml peanut oil
- 4 eggs, lightly beaten
- 1 small Spanish onion, finely chopped
- 25g ginger, finely chopped
- 1 tbsp Shaoxing wine
- 750g steamed rice (4 cups)
- 2 spring onions, thinly sliced
- 160g bean sprouts (2 cups)
- 200g prawns
- 200g clams
- 200g mussels

XO SAUCE:

- 25g dried prawns
- 40g dried scallops
- 120ml Shaoxing wine
- 5 long red chillies, coarsely chopped
- 4 garlic cloves, coarsely chopped
- 1 large red shallot, coarsely chopped
- 180ml peanut oil
- 2 small dried red chillies
- 1½ tsp light soy sauce
- ½ tsp brown sugar

METHOD:

1. For the XO sauce, soak the prawns and scallops in separate bowls overnight in 60ml (¼ cup) Shaoxing each.

2. Drain, reserving the liquid, and blitz the prawns and scallops in a food processor. Process the red chillies, garlic and shallot in a food processor until finely chopped. Heat oil in a wok until shimmering, then add dried chillies and fry, turning halfway, until blistered and slightly blackened (1 minute). Remove with a slotted spoon and drain on paper towels. Reduce heat to medium, add the shallot mixture and fry gently, stirring often, to cook out the flavours (2-3 minutes).
3. Add prawn and scallop mixture and fry, stirring frequently to prevent sauce catching on the base, until oil begins to separate out (4-5 minutes). Add reserved soaking liquid, stir gently for 2-3 minutes to cook out the alcohol, then reduce heat to low and simmer, stirring occasionally, until sauce darkens (10-12 minutes).
4. Add soy sauce, sugar and dried chillies and cook, stirring occasionally, until well combined (1-2 minutes). Transfer to a sterilised jar, cool and refrigerate until required. Makes about 350ml. XO sauce will keep for a month – the flavours will intensify over time.
5. Next step is to combine soy sauce, vinegar, sugar, and sesame oil, with 60g of your XO sauce along with 1 tsp sea salt flakes in a bowl.
6. Heat 2 tbsp peanut oil in a hot wok until the surface shimmers, then add egg and cook without stirring until beginning to set. Fold egg onto itself and cook for 30 seconds, then repeat folding until almost set. Drain on paper towels.
7. Add remaining oil to the wok, then add onion and ginger and stir-fry until softened (30 seconds to 1 minute). Add seafood. Add Shaoxing and cook for 30 seconds, then add XO sauce mixture and stir-fry for a minute.
8. Add rice and stir to evenly coat grains in sauce, then cook without stirring until a light golden crust forms on the base (2-3 minutes). Add spring onion and reserved omelette and stir-fry for a minute, breaking up mixture. Remove from heat, quickly toss in bean sprouts and serve.

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