

## < Rice Roll with Seasoning



### INTRODUCTION

EASY 10 mins

[Go PRODUCT](#)

Hong Kong rice rolls, also known as "cheung fun," are a popular Cantonese dish made from rice flour batter. These rolls are often served with a savoury soy sauce or hoisin-based sauce, and sometimes topped with sesame seeds or scallions for added flavour. Hong Kong rice rolls are beloved for their soft texture and versatility, making them a staple in dim sum restaurants and street food stalls alike.

- Prep Time: 5 min
- Total Time: 10 min

### INGREDIENTS



HON'S Rice Roll With Seasoning  
1 pack  
(oil, soy sauce, sweet sauce, hot sauce, and sesame seeds included)

### COOKING INSTRUCTIONS

#### 1 Prepare Rice Rolls

- Pierce the film lid.
- Cut them into pieces.



#### 2 Microwave

- Cover with a wet paper towel.
- Microwave for 2 minutes.



#### 3 Season and Serve

- Pour oil, soy sauce, sweet sauce, and hot sauce according to your preference.
- Garnish with some sesame seeds.
- Serve!

