

steamed white rice

Cuisine: **Chinese**
Food category: **Side dishes**



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Program steps

Preheating: 99 °C

1

 Steaming

 Termination by time

 30:00 mm:ss

 99 °C

 80 %



Ingredients - number of portions - 20		
Name	Value	Unit
round glutinous rice	2	kg
water	2300	ml

seasoning		
Name	Value	Unit
olive oil	10	ml

Nutrition and allergens	
Allergens:	
Minerals: Ca, Fe, K, Mg	
Vitamins: A, D, E, K	
Nutritional value of one portion	Value
Energy	358 kJ
Carbohydrate	80 g
Fat	0.6 g
Protein	7 g
Water	0 g

Directions

*Taiwan Chishang rice round rice (japonica rice)

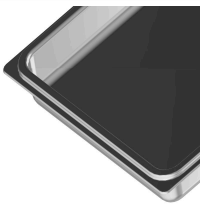
◇ Wash and drain the excess starch from Chishang rice, and use a stainless steel basin with a height of 10cm for later use

◇ The ratio of steamed white rice is rice: water 2000g: 2300ml

◇ It is recommended to wash the rice in Chishang and soak it for 30 minutes according to the proportion before making it

◇ The production volume is 3 stainless steel basins with a height of 10cm, and the production is completed in 30 minutes with full load

Recommended accessories



GN container Stainless steel full



Enameled GN container