

# Steamed Chinese Salted Rice Dumplings

Cuisine: **Chinese**  
Food category: **Pastry**



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## Program steps

Preheating: 99 °C

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 Steaming

 Termination by time

 12:00 mm:ss

 99 °C

 + 80 %



| Ingredients - number of portions - 10 |       |      |
|---------------------------------------|-------|------|
| Name                                  | Value | Unit |
| chinese salty rice dumplings          | 180   | g    |

| Nutrition and allergens          |         |
|----------------------------------|---------|
| Allergens:                       |         |
| Minerals:                        |         |
| Vitamins:                        |         |
| Nutritional value of one portion | Value   |
| Energy                           | 81.9 kJ |
| Carbohydrate                     | 7.2 g   |
| Fat                              | 2.5 g   |
| Protein                          | 0.8 g   |
| Water                            | 0 g     |

Directions

◇ Chinese-style salty rice dumplings need to be thawed beforehand. Frozen rice dumplings have a high density and need twice the time

◇ Use the perforated baking tray to steam the dumplings, the water vapor convection effect is good, and the efficiency of not accumulating water is good

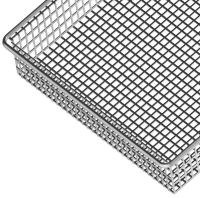
◇ Zongzi is a kind of rice food that contains meat, and the frozen texture has a high density. It is recommended to defrost before steaming

◇ High temperature and high pressure saturated water vapor, water molecules are fine and penetrating, and the taste of glutinous rice is good

## Recommended accessories



GN container Stainless steel perforated



Vision Frit



Stainless wire shelving