

# 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:<br>Minerals: Ca, Fe, K, Mg<br>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)

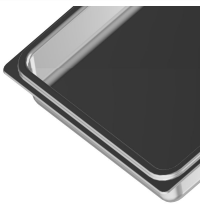
◇ Wash and drain the excess starch from Chishang rice, and use a stainless steel basin with a height of 10cm for later use

◇ 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