


Chicken rice and Steam Chicken

Cuisine: South-East Asian
Food category: Poultry



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Program steps


Preheating:

100 °C


1

 Steaming


 Termination by time

 00:35


hh:mm

 99

°C

 50

%



Ingredients - number of portions - 10

Name	Value	Unit
Half chicken	1	kg
Jasmine rice	1	kg
Chicken flavor rice paste	100	ml
Chicken seasoning powder	10	g
Salt	10	g
Sweet sauce	30	ml
Chicken rice chili sauce	30	ml
Ginger sauce	30	ml
Pandan leaf	5	pcs

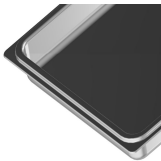
Directions

Wash the half chicken and marinade with salt, chicken seasoning powder and steam for 35 minutes.

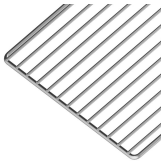
Wash rice and add water, pandan leaves, seasoning powder, salt and steam under the chicken for 30 minutes.

Once cooked serve with sweet sauce, chilli sauce and ginger sauce.

Recommended accessories



GN container Stainless steel full



Stainless wire shelving