


Steamed hailstones

Cuisine: **Czech**
Food category: **Side dishes**



Author: **Vlastimil Jaša**


Company: **Retigo**





Program steps


Preheating: 180 °C


1


 Combination


 90 %

 Termination by time

 00:35 hh:mm

 165 °C

 90 %



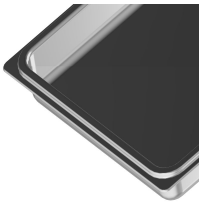
Ingredients - number of portions - 10		
Name	Value	Unit
medium hail	1000	g
water	1650	g
salt	18	g
pork lard	24	g

Nutrition and allergens	
Allergens: 1	
Minerals: Ca, Co, Cu, Fe, I, K, Mg, Mn, Na, P, Zn	
Vitamins: A, C, E	
Nutritional value of one portion	Value
Energy	374.5 kJ
Carbohydrate	76 g
Fat	5.4 g
Protein	9 g
Water	0 g

Directions

Wash the groats well in three times lukewarm water and let them swell for an hour, then drain the water and put a maximum of 3 kg of groats into the GNP 100 mm high. Pour 1.65 l of hot and salted water over 1 kg of soaked groats, add lard and cover with a GN lid. We put it in a preheated combi oven on the specified program. After the heat treatment, mix the grits.

Recommended accessories



GN container Stainless steel full