

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 %	
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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

Recommended accessories



GN container Stainless steel full



Enameled GN container

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