Retigo Combionline | Cookbook | **Side dishes** 17. 4. 2023

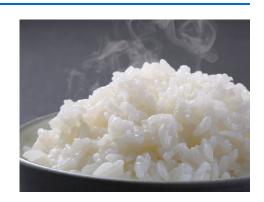
# steamed white rice

Cuisine: Chinese

Food category: Side dishes



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#### Program steps

Preheating:

99 °C

**⋒** Stea















## 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

#### 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



