

# Steamed Old-style Fried 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
long glutinous rice	1	kg
round glutinous rice	1	kg

## seasoning recipe

Name	Value	Unit
mushrooms	30	g
shrimps, peeled and cleaned	50	g
shallot	250	g
pork chop	250	g
soy dipping sauce	100	ml
soy dipping sauce	20	g
allspice	2	g
ground white pepper	5	g

## Nutrition and allergens

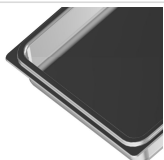
Allergens:  
Minerals: Ca, K, Mn, Na, P, Zn  
Vitamins: A, B, C

Nutritional value of one portion	Value
Energy	390.6 kJ
Carbohydrate	41.6 g
Fat	41.1 g
Protein	7.3 g
Water	3.5 g

## Directions

- ◇ Wash the 2 kinds of glutinous rice, soak in water for about 6 hours, drain the water and pour it into the conditioning basin
- ◇ Oily rice with rich sauce color, soy sauce should be added when soaking glutinous rice, from soaked rice to sauce color
- ◇ Wet the steaming cloth and put it into the bottom of the conditioning basin, pour in the glutinous rice to completely cover it, the capacity is 2kg
- ◇ Saute all the ingredients and seasonings until fragrant and stir-fry for later use, steam the glutinous rice for 30 minutes and take it out of the oven
- ◇ Take it out of the oven, open the steaming cloth and pour it out, stir the spices, and steam for another 10 minutes to make it more delicious

## Recommended accessories



GN container stainless steel full



Enameled GN container