

Chicken and veggies steam rice (Takikomi Gohan)

Cuisine: **Japanese**
Food category: **Side dishes**

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Program steps

Preheating: 99 °C

1 Steaming Termination by time 00:30 hh:mm 99 °C + 80 %

Ingredients - number of portions - 20

Name	Value	Unit
Raw rice (Japanese short-grain rice)	1	kg
chicken stock	1	kg
Ground chicken	200	g
Soy sauce	10	g
sugar	3	g
Lotus root	30	g
Carrot	20	g
Mushroom	30	g
bamboo shoots	30	g
Mirin	10	g
Sake	10	g

Nutrition and allergens

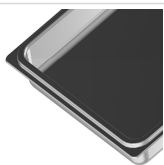
Allergens:
Minerals:
Vitamins:

Nutritional value of one portion	Value
Energy	7.1 kJ
Carbohydrate	0.4 g
Fat	0.4 g
Protein	0.3 g
Water	0 g

Directions

- Mix ground chicken with Soy sauce and sugar in advance. Cut all the ingredients into small, thin pieces.
- Wash rice well and drain. Put the rice in a pot. Add Water, soy sauce, mirin and sake stir well, and place ground chicken, shredded ginger, lotus root, carrot, and mushrooms.
- Preheat the combi to target temp, once it ready put in to steam 30 mins.

Recommended accessories



GN container Stainless steel full



Enameled GN container