

Chicken and veggies steam rice(Takikomi Gohan)

Cuisine: Japanese

Food category: Side dishes



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Company: Retigo Asia Limited

Program steps

Preheating: 99 °C

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

Directions

1. Mix ground chicken with Soy sauce and sugar in advance. Cut all the ingredients into small, thin pieces.
2. 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.
3. Preheat the combi to target temp, once it ready put in to steam 30 mins.

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

Recommended accessories



GN container Stainless
steel full



Enameled GN
container