



Rice

Plating: Cold Small Pan



Cold Small Pan

Contains Dairy

INGREDIENTS

- 200g Rice
- Cooked OB Rice batch
- 200g Carrots
- 250g Spicemate
- 400ml Whirl butter

METHOD

- 1 Take the 7kg container of rice and place in the sieve
- 2 Add water in the pot to boil. Ensure the water level is below the sieve
- 3 Add the carrots onto the rice in the sieve
- 4 Wait until the rice reaches 80°. Stir every 5 minutes to mix the rice and the carrots well
- 5 Add 400ml Whirl Butter and 250g Spice Mate into a measuring jug. Stir continuously to eliminate the clumps. This is to prepare your rice mix.
- 6 Pour the rice into the 1/1 stainless steel container
- 7 Pour the rice mix onto the rice and mix well using the 8 stirring method
- 8 Ready to serve

EQUIPMENT

- Bain Marie



Food safety

From the SOP - what the kitchen must not skip on this dish.

Transfer your pre-cooked rice to

SOP 9 - Food Book

the colander, place over the pot of boiling water and cover the colander with a lid. 3.Steam your rice for approximately 15 minutes until it is warmed through and cooked. 4.Transfer the rice to the Bain-Marie. 5.Melt the Cordon Bleu margarine in a pan and mix the spice for rice into the butter. 6.Pour over the rice and mix thoroughly with two spoons. Basmati RICE

RICE DO NOTS

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Don't alter the water temperatures Rinse rice BEFORE cooking and not once it's been cooked, it washes away the flavor Don't leave rice at room temperature Don't reheat rice by pouring boiling water over it - it washes away the flavor Don't reheat rice more than once 0g 0%

RICE STEAMER COOKING METHOD

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Wash the sushi rice in cold water at least 4 or 5 times before cooking. The water should be almost clear before you start to cook. In a large 8.5L rice cooker, cover the rice with water and soak for 10 minutes. Cook the rice in the rice cooker for 1 hour, it will come to the boil & then start steaming. If you have a Hundai-wet the Hundai before mixing in the rice. Once the rice is cooked, empty it into food safe container or Hundai. Do not scrape the bottom of the pot. Pour the OB sushi vinegar evenly over the surface, while cutting the liquid into the rice with quick cutting strokes using the plastic spoon. Keep moving the rice to cool it down. Once cool, cover the rice with a clean, damp cloth and store at room temperature. Portion off small amount of rice at a time, leaving the bulk untouched and uncontaminated.

RICE STEAMER COOKING RECIPE

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2kg Sushi rice 1.9L Water 560ml OB Sushi vinegar



ON THE PASS

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Method and video links are on page 1.