Basmati Rice - How to Prep for Use

Finishing step: reheat and butter a pre-cooked batch of basmati rice for service.



Starter pan or with the guest's meal of choice.

Contains Dairy

INGREDIENTS

- 1 x 6kg Batch Pre-Cooked Rice
- 4L Water
- 250g Cordon Bleu Margarine
- 100g Spice for Rice

METHOD

1. Place 4L of water in your pot and bring to the boil.
2. Transfer your pre-cooked rice to 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.

EQUIPMENT

- 2 x Serving Spoons
- Pot lid 40cm
- Large pot 20Ltrs
- Colander 40cm

TIPS

- Check on your rice every 5 minutes and stir to make sure your rice cooks evenly.
- When adding the margarine to the rice make sure to mix thoroughly and get rid of any lumps.
- Pre-cooked rice has a strict shelf life of 24 hrs.
- Leftover rice that has been prepared in the Bain Marie must be discarded at the end of the night. DO NOT use this rice the next day.

WATCH THE METHOD

Basmati Rice - How to Prep for Use https://www.youtube.com/watch?v=QG6_UbKyT9I