Basmati Rice - Bulk Recipe

Bulk par-cooked basmati rice for batching. Yield approximately 12kg.



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

INGREDIENTS

- 5kg OB Rice
- 20 L Water
- 2 Packs dehydrated carrots & curry mix
- Recipe Yield: Approximately 12kg

METHOD

1. Rinse the rice at least 3 times or until the water is clear and transfer to your colander to drain the excess water.
2. Bring 20L water to the boil with the lid on.
3. Add your dehydrated carrots and curry mix to the boiling water and stir until dissolved.
4. Add the rice, stir for 30 seconds so that the rice can absorb the colour.
5. Cover with the lid and set your timer for 10 minutes.
6. After 10 minutes, drain the rice into colanders.
7. Rinse the rice immediately with cold water to stop the cooking process.
8. Once rice has been rinsed with cold water, allow water to drain away completely.
9. Divide your par-cooked rice into 2 batches of 6kg each and transfer to food-safe containers with sealable lids.
10. Date containers and transfer your rice to the cold room.

EQUIPMENT

- 2 x Serving Spoons
- Measuring jug
- Kitchen timer
- Large Stainless Steel Bowl
- Scale
- Large pot 20Ltrs
- Colander 40cm

TIPS

- Always rinse your rice very well. This removes all debris as well as excess starch.
- Fill two buckets with cold water while your rice is cooking. Use this water to rinse and cool down the rice once ready.
- Refrigerate your rice immediately once it has been batched to preserve freshness.
- Always label and date your prepared rice.

NOTES

- This recipe can be doubled during busy periods. 10kg uncooked basmati will yield approximately 24kg of cooked rice.
- For a 10kg batch you will need a 50Ltr stock pot.

WATCH THE METHOD

Basmati Rice - Bulk Recipe https://www.youtube.com/watch?v=QG6_UbKyT9I
Basmati Rice 5kg BULK RECIPE Sept 24 https://www.youtube.com/watch?v=IqnvORMAZys