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
- 20L 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

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

SOP 9 - Food Book

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

SOP 9 - Food Book

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

ON THE PASS

Basmati Rice - Bulk Recipe

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

Method and video links are on page 1.