Basmati Rice - On Demand

On-demand basmati rice recipe. Yield approximately 6kg.



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

INGREDIENTS

- 2.5kg OB Rice
- 10 L Water
- 250g Cordon Bleu Margarine
- 100g Spice for rice
- 1 bag Dehydrated carrots & curry mix

METHOD

1. Rinse the rice 3 times and transfer to your colander to drain the excess water.
2. Bring 10L water to the boil with the lid on.
3. Add 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 a colander.
7. Cover with a lid and leave for 5 minutes.
8. Transfer the rice to the Bain-Marie.
9. Melt the Cordon Bleu margarine in a pan and mix the spice for rice into the butter.
10. Pour over the rice and mix thoroughly with two spoons.

EQUIPMENT

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

TIPS

- Always rinse your rice very well. This removes all debris as well as excess starch. Rinse the rice until the water runs completely clear.
- After you have drained the cooked rice, leaving it to sit for 5 minutes with lid on allows it to steam through.
- When adding butter to the rice make sure to mix thoroughly and get rid of any lumps.

WATCH THE METHOD

Basmati Rice - On Demand https://www.youtube.com/watch?v=QG6_UbKyT9I

Basmati Rice On Demand Sept 24 https://www.youtube.com/watch?v=xIYW2X4upRo