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

- 6kg Tilda rice (bulk)
- 20 L Water
- 2 x Packets of dehydrated carrots & spice mix (included in the box)

NOTE 6KG UNCOOKED RICE YIELDS 3 X 4KG COOKED RICE.

- 4kg Cooked rice
- 1 Packets spice flavour
- 200ml Whirl

METHOD

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

EQUIPMENT

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

TIPS

- 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.

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