

# steamed white rice

Cuisine: Chinese  
Food category: Side dishes




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## Program steps


Preheating: 99 °C


1


 Steaming

 Termination by time

 30:00 mm:ss

 99 °C

 + 80 %



## Ingredients - number of portions - 20

Name	Value	Unit
round glutinous rice	2	kg
water	2300	ml

## seasoning

Name	Value	Unit
olive oil	10	ml

## Nutrition and allergens

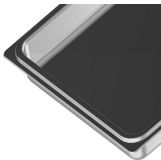
Allergens:  
Minerals: Ca, Fe, K, Mg  
Vitamins: A, D, E, K

Nutritional value of one portion	Value
Energy	358 kJ
Carbohydrate	80 g
Fat	0.6 g
Protein	7 g
Water	0 g


## Directions

- \*Taiwan Chishang rice round rice (japonica rice)
- ◇ Wash and drain the excess starch from Chishang rice, and use a stainless steel basin with a height of 10cm for later use
  - ◇ The ratio of steamed white rice is rice: water 2000g: 2300ml
  - ◇ It is recommended to wash the rice in Chishang and soak it for 30 minutes according to the proportion before making it
  - ◇ The production volume is 3 stainless steel basins with a height of 10cm, and the production is completed in 30 minutes with full load

## Recommended accessories



GN container Stainless steel full



Enameled GN container