

Bisbellabath



48:34

This recipe is available for:

- Convotherm mini

Accessories:

1/1 GN Stainless steel pans, unperforated, 60 mm deep, 3013030

PROFILE

- Chilled 4°C
- 1 Full Tray
- From Scratch

Stage 1
200 °C

Combi-steam

00:45 | -

2

RECIPE

Ingredients

1,5	kg	Raw rice
500	g	Toor dhal
100	g	Sambhar powder
100	g	Ghee
500	g	Onion
500	g	Tomato
1	pinch	Salt
1	pinch	Pepper
100	g	Cashew nuts

1. Food Preparation

In a pan cook the raw rice with water 1;3 in combi mode for 40 min at temperature 200 °C / 392 °F. In another pan boil the soaked Toor dal and boil for 45 min at temperature 200 °C / 392 °F. In another PM pan roast onion and tomato together with sambar masala and add some water for 20 minutes at 200 °C / 392 °F.

2. Cooking Instruction

Once done mix all the cooked items together

3. Food Serving Instruction

Garnish with coriander leaves, ghee and roasted cashew nuts.