

Steamed Rice Casserole with Beef and Egg



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This recipe is available for:

- Convotherm maxx

Accessories:

- 1/1 GN Stainless-steel rack, electropolished, Flat, 3001075

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

	Stage 1
	100 °C
00:40 -	
2	
	Stage 2
	100 °C
00:06 -	
2	
	Stage 3
	100 °C
00:03 -	
2	

Ingredients

299.94	g	Sliced Beef
3	pcs	Eggs
30.05	g	Chives
30.05	g	Coriander
375	g	Rice
449.91	g	(For Rice) Water
540.01	ml	(For Rice) Sliced Shallots
49.9	g	For Beef Marinade (BM):
		Water
		(BM) Oyster Sauce
30.05	g	(BM) Light Soy Sauce
15.03	g	(BM) Dark Soy Sauce
9.92	g	(BM) Oil
9.92	g	(BM) Sliced Ginger
15.03	g	(BM) Sugar
7.94	g	(BM) Baking Soda

1. Food Preparation

Slice the beef and marinate with seasoning. Soak rice in water for 2 hours rice:water 1:1.2 Mix sliced shallots with the rice and put in the casserole with water. Rice sauce: Pour oil into a pot with sauted shallots and sliced ginger, add oyster, soya sauce, chilli, sugar and water. Bring to boil and set aside. Steam rice in the Maxx, after 40 mins put beef on the rice. After another 6 mins, take out the casserole and pour in an egg. After 3-4mins take out casserole, open the cover and pour in sauce.

2. Cooking Instruction


Recipe for 3 pots

3. Food Serving Instruction

Garnish with chives and coriander

Note: Information originating from Webbit is given after exercise of all reasonable care and attention, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.

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7.07	g	(RM) Drying Coconut
3.12	g	(BM) Cornstarch
5	g	For Rice Sauce (RS) Oil
9.92	g	(RS) Sliced Shallot
49.9	g	(RS) Oyster Sauce
49.9	g	(RS) Light Soy Sauce
130.12	g	(RS) Sugar
37.99	g	(RS) Sliced Ginger
15.03	g	(RS) Water
50	ml	Salt and Chicken Powder