Steamed Rice Casserole with Beef and Egg

19:35

This recipe is available for:
- Convotherm maxx

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

PROFILE

Chilled 4°C

1 Full Tray

From Scratch

Stage 1
100 °C

Steam

00:40 | -

2

Stage 2
100 °C

Steam

00:06 | -

2

Stage 3
100 °C

Steam

00:03 | -

2

RECIPE

Ingredients

297.67	g	Sliced Beef
3	pcs	Eggs
28.35	g	Chives
28.35	g	Coriander
375	g	Rice
446.5	g	(For Rice) Water
539.72	ml	(For Rice) Sliced Shallots
49.61	g	For Beef Marinade (BM): Water
42.52	g	(BM) Oyster Sauce
28.35	g	(BM) Light Soy Sauce
14.17	g	(BM) Dark Soy Sauce
7.09	g	(BM) Oil
7.09	g	(BM) Sliced Ginger
14.17	g	(BM) Sugar
7.09	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 emanating from Welbilt is given after exercise of all reasonable care and skill in its preparation and issue, 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.

[illegible]	g	(BM) Baking Soda
7.09	g	(BM) Cornstarch
5	g	For Rice Sauce (RS) Oil
7.09	g	(RS) Sliced Shallot
49.61	g	(RS) Oyster Sauce
49.61	g	(RS) Light Soy Sauce
127.57	g	(RS) Sugar
35.44	g	(RS) Sliced Ginger
14.17	g	(RS) Water
50	ml	Salt and Chicken Powder