

Vegetable stew



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This recipe is available for:

- Convotherm 4
- Convotherm maxx pro


Accessories:


1/1 GN Granite enamelled tray, 60 mm deep, 3013030

P R O F I L E

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

Stage 1
130 °C

 Combi-steam

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R E C I P E

Ingredients

49.9	g	Carrot, dice
49.9	g	French beans
49.9	g	Potato
249.9	ml	Coconut milk
99.96	ml	Water
15.08	ml	Oil
1.98	g	Cinnamon
1.98	g	Cloves
1.98	g	Cardamom
1.98	g	Bay Leaves
1.98	g	Star Anise
2	pcs	green chilly

1. Food Preparation

Soak the rice for 10 minutes and put in a strainer to drain water. Add the oil inside the Tray, and heat it up inside the Convotherm. Add all spices, ginger-garlic paste & sauté it. Then add the sliced onion and fry it well for 4 Min. Add all masala (Chilly powder, coriander powder, garam Masala and turmeric powder) and add sliced tomato; sauté for a while. Then add rice, water and chicken pieces. Cook this for 30 min in steam. After cooking mix with ghee, chopped coriander leaves, mint leaves, boiled eggs and fried onion.

2. Cooking Instruction

Biryani is a beautiful dish, so you can always change the chicken meat to another meat of your choice.

3. Food Serving Instruction

serve the Biryani with a refreshing Raita