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

PROFILE

Chilled 4°C

1 Full Tray

From Scratch

Stage 1
130 °C

Combi-steam

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RECIPE

Ingredients

49.61	g	Carrot, dice
49.61	g	French beans
49.61	g	Potato
251.38	ml	Coconut milk
103.51	ml	Water
14.79	ml	Oil
7.09	g	Cinnamon
7.09	g	Cloves
7.09	g	Cardamom
7.09	g	Bay Leaves
7.09	g	Star Annaise
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

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, 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.