Bisbellabath

20:20

This recipe is available for:
- Convotherm 4
- Convotherm maxx pro

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

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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.

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.