# Bisbellabath

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**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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4

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.