

## Basmati Rice







Recipe Rating	
Total Time	65 Minutes
Cooking Time	55 Minutes
Total Labour	10 Minutes
Knife Skills	n/a

Equipment
Spoon/Fork
½ size- 2" deep production pans
Bulk Retherm Cart (or regular oven) <b>or</b> Tray Service Retherm Cart

Nutrition Facts	
Valeur nutritive	
Per 1 serv (78g) / par 1 serv (78g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
<b>Calories / Calories</b>	<b>20</b>
<b>Fat / Lipides</b> 0g	<b>0%</b>
Saturated / satures 0g	
+ Trans / trans	
<b>Cholesterol / Cholesterol</b>	<b>0mg</b>
<b>Sodium / Sodium</b>	<b>0mg</b>
<b>Carbohydrate / Glucides</b>	<b>4g</b>
Fibre / Fibres	0g
Sugars / Sucres	0g
<b>Protein / Proteines</b>	<b>0g</b>
Vitamin A / Vitamine A	
Vitamin C / Vitamine C	0%
Calcium / Calcium	0%
Iron / Fer	0%

	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Basmati Rice	750 mL	25.4 fl oz	1.5 L	1.6 quarts
Water	1.5 L	1.6 quarts	3 L	3.2 quarts

Method	
	<p>1. Measure out basmati rice and water to a ratio of 1:2 (rice to water).</p>
	<p>2. In a ½ size- 2" deep production pan, combine basmati rice and water.</p> <p>Place pan in Multigen for 55 minutes.</p>
	<p>3. Remove from Multigen and uncover, fluff rice with a fork before service.</p> <p>Serve Hot.</p>
	<p>4. <b>Bulk:</b> Portion into service dishes or leave in bulk for dining room service.</p> <p><b>Cold Plating:</b> allow to cool and plate alone or as a side dish. Place on the hot side of the tray prior to service.</p>
<p>Garnish: <b>Freshly chopped herbs or a sprinkle of colourful spices like curry</b></p>	
<p>Food Accompany: <b>Moist protein (entrée) dishes</b></p>	