


Chicken rice and Steam Chicken

Cuisine: **South-East Asian**
Food category: **Poultry**



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Program steps

Preheating: 100 °C

1

Steaming

Termination by time

00:35 hh:mm

99 °C

50 %

| Ingredients - number of portions - 10 | | |
|---------------------------------------|-------|------|
| Name | Value | Unit |
| Half chicken | 1 | kg |
| Jasmine rice | 1 | kg |
| Chicken flavor rice paste | 100 | ml |
| Chicken seasoning powder | 10 | g |
| Salt | 10 | g |
| Sweet sauce | 30 | ml |
| Chicken rice chili sauce | 30 | ml |
| Ginger sauce | 30 | ml |
| Pandan leaf | 5 | pcs |


Directions

Wash the half chicken and marinade with salt, chicken seasoning powder and steam for 35 minutes.


Wash rice and add water, pandan leaves, seasoning powder, salt and steam under the chicken for 30 minutes.

Once cooked serve with sweet sauce, chilli sauce and ginger sauce.

Recommended accessories



GN container Stainless steel full



Stainless wire shelving