

Rice Timbale

Description:

Serving Size: 8 KG

Categories: Side Dish

Cost Per Kilo	
\$	0.30

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created	7/2/2012	CR



Amount	Measure	Ingredient	Preparation Method	Product No.
2.850	kg	Long-grain white rice		20-100001175
6.000	lt	Water		
0.050	kg	Salt	as needed	20-100001323

Method of Preparation:

- Rinse the rice under cold water in a strainer until the water runs clear.
- Drain the rice well before using.
- Bring water to a rolling boil and add the salt.
- Add the rice in a thin stream, stirring to prevent the grains from clumping as they are added.
- There should be enough water to cover the rice. When the water returns to a boil, reduce the heat to a simmer.

- Simmer the rice until tender, about 15 minutes. Drain immediately in a colander and set the colander on the pot.
- Return to the heat to steam the rice dry for 5 minutes.
- The rice should no longer be sticky.
- Fluff the rice and place into timbale molds (2 oz per portion) to serve.