

SMALLWARES/TOOLS

- ☐ Red Cambro
- ☐ 2 oz Spoodle
- ☐ Gram Scale
- ☐ 1/6 Pans
- ☐ Rice Cooker

YIELD

1 Batch = 21 portions

LABEL

Prep N Print

UPDATED SHELF LIFE

End of Day

INGREDIENTS

- ☐ Rice, Long-Grain, Par Boiled [Bulk, 50LB] (8807105)
- ☐ Rice, Brown, Par Boiled [Bulk, 25LB] (8807106)

QUALITY/TASTING NOTES

None

PROCEDURES



1

Place a Red Cambro on a scale and tare it. Fill the Cambro with rice until the weight is **1320 grams**. Add the rice to the rice cooker.



2

Place a Red Cambro on a scale and tare it. Fill the Cambro with water until the weight is **2160 grams**. Add the water to the rice cooker.



3

Add **2 oz Spoodle** canola oil + 1 bay leaf. Press down on black button to cook and press the timer. (35 - White rice) / (40 - Brown Rice)



4

Remove bay leaf, add **2 oz spoodle** of canola oil and fluff the rice. Take the temp to fill in the temp log.



5

Transfer cooked rice equally to two 1/6 pans with pan liners. Cover each pan with plastic wrap.



6

After each shift, remove the inner lid and dew collector to clean.