

RED ARROW INTERNATIONAL Culinary Creations

Roastin' 1013™

Flavor Description:

An oil-based flavor that provides a rich, meaty chicken note and increases overall savory depth.



Hainanese Rice

Yield: 5979 gm. Serving: 52 portions – 115 gm. each

FORMULA: *

| Ingredients: | Oz. | Lbs. | Grams | % weight |
|--|---------------|--------------|---------------|-----------------|
| Roastin' 1013 | 1.06 | 0.066 | 30.0 | 0.50% |
| Vegetable oil | 2.12 | 0.1 | 60.0 | 1.0% |
| Onion; peeled, sliced | 6.10 | 0.4 | 173.0 | 2.9% |
| Garlic; peeled, sliced | 0.88 | 0.1 | 25.0 | 0.4% |
| Ginger; fresh, rough chop | 2.12 | 0.1 | 60.0 | 1.0% |
| Red curry paste | 0.35 | 0.0 | 10.0 | 0.2% |
| Lime juice | 1.06 | 0.1 | 30.0 | 0.5% |
| Soy sauce | 10.58 | 0.7 | 300.0 | 5.0% |
| Water | 98.77 | 6.2 | 2800.0 | 46.8% |
| Chicken base | 2.29 | 0.1 | 65.0 | 1.1% |
| Chicken breast; boneless, skinless, small dice | 18.13 | 1.1 | 514.0 | 8.6% |
| Shiitake mushrooms, julienne | 4.23 | 0.3 | 120.0 | 2.0% |
| Carrots; peeled, julienne | 3.88 | 0.2 | 110.0 | 1.8% |
| Jasmine rice | 56.44 | 3.5 | 1600.0 | 26.8% |
| Scallions, sliced | 2.12 | 0.1 | 60.0 | 1.0% |
| Cilantro; leaves, minced | 0.53 | 0.0 | 15.0 | 0.3% |
| Salt | 0.18 | 0.0 | 5.0 | 0.1% |
| Black pepper, ground | 0.07 | 0.0 | 2.0 | 0.0% |
| Total | 210.90 | 13.2 | 5979.0 | 100.0% |

Method of Preparation:

1. Heat a medium stockpot over high heat.
2. Add 30 grams of vegetable oil.
3. Add onions and garlic. Sauté for 4 minutes.
4. Add the ginger, red curry paste, lime juice, soy sauce, water and chicken base.
5. Simmer stock for 45 minutes. Strain the stock, reserve the liquid and discard the solids.
6. Heat a rondeau. Add the vegetable oil and chicken breast. Sauté for 10 minutes.
7. Add the carrots and shiitake mushrooms. Continue to sauté for 3 minutes.
8. Add the Jasmine rice and stock. Bring to a boil.

9. Stir in scallions, cilantro, **Roastin' 1013**, salt and black pepper.
10. Cover and bake at 177°C for 25 minutes or until rice is tender.
11. Serve immediately.

Research Chef Evaluation of Roastin' 1013:

Roastin' 1013 adds a rich roasted note as if the chicken pieces were slowly roasted and the rice was made with the resulting pan drippings.

*Developed by Red Arrow Culinary Specialists