

Chef to Chef

Cooking rice pudding in the ELRO flexi-pan or ELRO pressure bratt pan

No burning, sticking, and without continuous monitoring

In this Chef to Chef I would like to present the process for rice pudding production. I recommend using the fixed cooking programmes „*Heat milk“ and „*Cook rice pudding“. The preset temperatures in cooking programmes can be changed to suit your needs at any time. After completion of the cooking programme you can save the settings to a new cooking programme.

Procedure:

- Fill milk into the appliance, select the cooking programmes and start the cooking programme „*Heat milk“, heat the milk, stir occasionally.
- On completion of the cooking programme, select the cooking programme „*Cook rice pudding“ and start
- The programme „*Cook rice pudding“ has 3 different cooking steps
- In the 1st step bring the milk to a boil and then stir in the rice, then bring the rice to a boil again. You can change the temperature and cooking time at any time during the process.
- In the 2nd step let the rice simmer. For this step, we use our Optitherm function. Optitherm prevents burning and/or sticking of starchy food products.
- In the 3rd step, let the rice swell and season to taste.

I wish you good results.

Sincerely,

Dirk Neumerkel
 Kitchen Chef Instructor
 ELRO Werke AG
 Bremgarten / AG
demokueche@elro.ch

