



Rice Scoop



Shaped Rice Granules

Ingredients	5 servings #10 scoop	10 servings #10 scoop
Purée Rice Mix	¾ cup	1 ½ cup
Hot water (170-185°F)	2 cups	4 cups

## Rice Scoop Preparation

1. Pour hot water into a pan and slowly whisk in the purée rice mix until combined. The mixture will partially thicken.
2. Reheat the rice mix to 180-190°F to fully thicken by:
  - Stovetop: Continue stirring on medium heat.
  - Convection oven: Heat covered at 350°F for 15 minutes.
  - Steamer: Heat covered for 10 minutes.
3. Stir mixture and hold on the serving line according to state regulations.
4. Serve using a #10 scoop or try optional line shaping with our complimentary purée ricer.

## Optional Purée Shaping on the Serving Line

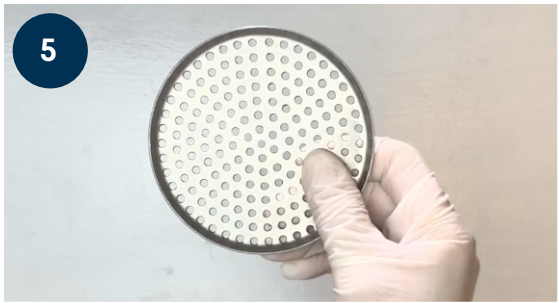
### Shaped Rice Granule Preparation

Follow steps 1-4 above.

5. Insert disc into ricer followed by the stainless steel tube.
6. Add a #10 scoop to the ricer.
7. Plate textured rice by pumping out short strands and catching them on the plate until all of the rice is used.

## Notes

- The ricer can be placed on top of the rice in the steam table pan until the next plating procedure.
- HACCP Suggestions: Up to 4 hours room temperature. Up to 72 hours under refrigeration.
- Contact us to request a complimentary ricer tool with purchase of purée rice or pasta mix.



Nutrition Facts	Purée Rice
<b>Serving Size</b>	#10 scoop (23g)
<b>Calories</b>	90
<b>Total Fat</b>	1.5g
Saturated Fat	0g
Trans Fat	0g
<b>Cholesterol</b>	0mg
<b>Sodium</b>	210mg
<b>Potassium</b>	0mg
<b>Total Carbohydrates</b>	17g
Dietary Fiber	0g
Sugars	0g
<b>Protein</b>	1g