



Visitor Name : Food Hotel & Tourism Bali (Rotaryana)

Event Type : Demo of Cook & Chill

Food Category : International

Date : 06 March - 8 March

Number of Pax : 30 - 40 Pax

Time :

Special Request :

Equipment

SkyLine PremiumS Combi Oven SkyLine ChillS Blast Freezer

Cooking modes

MultiTimer
Multiphase Cooking
Steam / Sous Vide
Combi
Convection
Blast Chilling
Thawing



Visitor Name : Food Hotel & Tourism Bali (Rotaryana)

Event Type : Demo of Cook & Chill

Food Category : **International**

Date : 06 March - 8 March

Number of Pax : 30 - 40 Pax

Time :

Special Request :

Menu

SkyLine Chills Blast Chiller

<u>"Thawing"</u> Salmon

SkyLine PremiumS Combi Oven

"MultiTimer"

Hainanese Chicken Rice Steamed Kai Lan & Carrots with Garlic Oyster Sauce Chocolate Fudge Cake Sous Vide Pineapple Vanilla Sauce

"Combi"

Slow-cooked Salmon with Onion Sambal Glaze

"Convection"

Indonesian Marinated Roasted Spatchcock

<u>"Vacuum"</u>

Homemade Achar



Name : Hainanese Chicken Rice

Category : Steaming

Source : Electrolux Professional

Vegetarian : No Allergens : Wheat,



Yield: 12 Portions

Chicken Rice		
Ingredients		
Rice	1 kg	
Chicken Stock	1.4 lt	
Ginger	100 gm	
Garlic	20 pcs	
Pandan leaves	100 gm	
Shallot	100 gm	
Chicken fat	120 gm	

Procedure

Hainanese Chicken Rice

- 1. Wash Rice well and put rice in GN 1/1
- 2. Cut Ginger into thick slices about 0.5cm, crush Garlic and cut Shallot in half
- 3. Crush and tie Pandan leaves together
- 4. Render Chicken fat
- 5. Combine all ingredients with the rice and mix well
- 6. Place rice in oven and steam

Cooking Mode	Steam		Accessories
Cooking Phase	I st Phase Skyline PremiumS Combi Oven	2 nd Phase Skyline PremiumS Combi Oven	
Cavity Temperature (Celsius)	100°C		
Automatic Cycle / Cooking Mode	Steam	Hold	Non-stick U-pans with coating GN 1/1 PNC: 925001
Cooking Time	20 mins	10 mins	
Humidity Level	100%		
Fan Speed	4	4	
Vent			
Water Injection			
Reduced Power			



Name : Kai Lan & Carrots

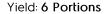
with Garlic Oyster Sauce

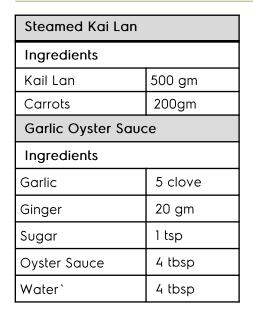
Category : Steaming

Source : Electrolux Professional

Vegetarian : No

Allergens : Shellfish, Soy







Procedure

Steamed Kai Lan

- 1. Wash Kai Lan well and trim off any discoloured parts
- 2. Cut and separate the stems and leaves. If the stems are thick cut a cross at the base of the stem so it can cook faster
- 3. Slice Carrots using the Trinity Pro with 3mm Slicer
- 4. Arrange Kai Lan evenly in a GN 1/1 or GN ½
- 5. Arrange Carrots evenly in a GN 1/1 or GN ½
- 6. Preheat SkyLine PremiumS Combi Oven
- 7. Place Kai Lan and Carrots in Oven to Steam.

Garlic Oyster Sauce

- 1. Fry Ginger and Garlic in a saucepan until well-coloured
- 2. Mix the Oyster Sauce, Sugar and Water together, combining well
- 3. Reduce the mixture slightly. The optimal thickness is when it coats the back of the spoon well or it has obtained a velvety texture
- 4. Coat Kai Lan evenly with Sauce when it is ready

Cooking Mode	Steam	Accessories
Cooking Phase	1 st Phase SkyLine PremiumS Combi Oven	
Temperature (Celsius)	100°C	
Automatic Cycle / Cooking Mode	Steam	3mm Slicer
Cooking Time	4 mins	PNC: 650215
Humidity Level		Non-stick U-pans with coating
Fan Speed		GN 1/1 PNC: 925001
Vent		1110.72001
Water Injection		
Reduced Power		



Name : Steam Chocolate Fudge Cake

Category : Steam

Source : Electrolux Professional

Vegetarian : Yes

Allergens : Eggs, Dairy



Yield: 9 Portion (each 50g)

Steam Chocolate Fudge Cake			
Ingredients			
Dark Chocolate 195 gm			
Unsalted Butter	50 gm		
Sugar	40 gm		
Corn starch	60 gm		
Eggs (Medium size)	3 pcs		
Baking powder	8 gm		

Procedure

Steamed Chocolate Fudge Cake

- Melt the Dark Chocolate using the bain marie method together with butter and sugar and set aside to cool
- 2. In the BE5 (or any Planetary Mixer), mix in the egg, starch and baking powder till well-combined
- 3. Gradually add the Dark Chocolate into the BE5 (or any Planetary Mixer) with the rest of the ingredients
- 4. Fill 50g of the Chocolate mixture into small ceramic cups
- 5. Preheat the oven to the required temperature and steam the chocolate fudge
- 6. Once done, cool the Chocolate fudge cake, decorate and serve

Cooking Mode	Combi	Accessories
Cooking Phase	1 st Phase Skyline PremiumS Combi Oven	
Cavity Temperature (Celsius)	85°C	
Automatic Cycle / Cooking Mode	Steam	
Cooking Time	9 mins	Non-stick U-pans with coating
Humidity Level		GN 1/1 PNC: 925000
Fan Speed	4	
Vent		
Water Injection		
Reduced Power		



Name : Vanilla Sauce

Category : Pasteurization / Sous Vide

Source : Electrolux Professional

Vegetarian : Yes

Allergens : Egg, Dairy







Procedure

Vanilla Sauce

- 1. Combine all ingredients together in a bowl and whisk till the Egg yolks is fully dissolved
- 2. Pour the mixture into a vacuum bag and add the Gelatin leaves. Vacuum seal the bag
- 3. Preheat the oven to the required and steam the Vanilla sauce
- 4. After the cooking is done strain the sauce into a squeeze bottle and chill down to 3°C in the Skyline ChillS
- 5. Serve together with the Steam Chocolate Fudge Cake

Cooking Mode	Steam	Soft chill	Accessories
Cooking Phase	1 st Phase SkyLine PremiumS Combi Oven	2 nd Phase SkyLine ChillS Blast Chiller	Cooking baskets GN 1/1 PNC: 922239
Cavity Temperature (Celsius)	85°C	0°C	
Automatic Cycle / Cooking Mode	Steam	Soft Chill	
Cooking Time	20 mins	3°C Core Temp	
Humidity Level			
Fan Speed	4		
Vent			
Water Injection			
Reduced Power			



Name : Pineapple Sous Vide

Category : Sous Vide / Compression

Source : Electrolux Professional

Vegetarian : Yes Allergens : Profilin



Yield: 16 Portion

Pineapple Sous Vide			
Ingredients			
Pineapple 1 pc			
Honey 45 gm			
Olive oil			
Cinnamon stick			
Vanilla Pod ¼ pcs			

Procedure

Pineapple Sous Vide

- 1. Combine all ingredients together in vacuum bag and seal the bag
- 2. Preheat the oven to the required and cook the Pineapple
- 3. Once cooking is completed, chill Pineapple down to 3°C in the Skyline ChillS
- 4. Serve with mousses, cakes or other desserts

Cooking Mode	Steam	Soft chill	Accessories
Cooking Phase	1 st Phase Sky <i>Line</i> PremiumS	2 nd Phase Sky <i>Line</i> ChillS	
Cavity Temperature (Celsius)	85°C	0°C	
Automatic Cycle / Cooking Mode	Steam	Soft Chill	Cooking baskets GN 1/1 PNC: 922239
Cooking Time	1:10 mins	3°C Core Temp	
Humidity Level			
Fan Speed	4		
Vent			
Water Injection			
Reduced Power			



Name : Slow Cooked Salmon with

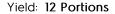
Onion Sambal Glaze

Category : Combi

Source : Electrolux Professional

Vegetarian : No

Allergens : Shellfish







Procedure

Slowed-Cooked Salmon

1. Leave Salmon as a whole fillet or portion it to required size

Onion Sambal Glaze

- 1. Soak and cut Dried chilli. Deseed if needed
- 2. Cut Onion, Shallots, Ginger, Dried chilli into small pieces
- 3. Process all items using Trinity Pro or any Food Processor until a paste-like consistency
- Cook paste over low heat till the oil separate and obtains a darker colour
- Once done, cool Sambal in the SkyLine ChillS Blast Chiller till ready to use
- 6. Marinate the Salmon with the Sambal at least ½ hour before baking
- 7. Preheat oven till required temperature
- 8. Place Salmon in the oven and bake

Cooking Mode	Combi	Accessories
Cooking Phase	1 st Phase Skyline PremiumS Combi Oven	
Cavity Temperature (Celsius) Automatic Cycle / Cooking Mode	160°C	
	Combi	Non stick II nans with
Cooking Time	12 mins	Non-stick U-pans with coating
Humidity Level	20%	GN 1/1 PNC: 925000
Fan Speed	6	
Vent		
Water Injection		
Reduced Power		



Name : Ayam Bakar (Indonesian Spice

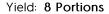
Roasted Spatchcock)

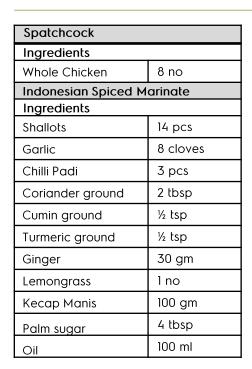
Category : Combi

Source : Electrolux Professional

Vegetarian : No

Allergens : Soy, Gluten







Procedure

Spatchcock

1. Butcher the Whole Chicken, remove the wing tip, back bone, soft bone, ribs. The Chicken should lay flat with its breast up

Indonesian Spiced Marinate

- 1. Cut the Shallots, Garlic, Ginger, Lemongrass into smaller pieces
- 2. Mix in the remaining ingredients together except for the Kecap Manis. Blend together in the Trinity Pro or any other Food Processor to a paste-like consistency
- 3. On the XP900 or other Modular Induction Cooking Tops, cook the mixture for about 10 mins on medium heat till the ingredients are well-cooked
- 4. Chill down the mixture in SkyLine ChillS Blast Chiller
- 5. Marinate the Chicken overnight well with the paste
- 6. Brush Kechap Manis on the Spatchcock before roasting in SkyLine PremiumS Combi Oven
- 7. Preheat oven with the Mesh Grilling Grid till the required temperature (see temperature on next page)
- 8. Once preheated, arrange and brush Spatchcock with Kecap Manis
- 9. When the 1st Phase is completed, brush another round of Kecap Manis
- 10. Once cooking is done, portion the Spatchcock as required



Name : Indonesian Spice Roasted

Spatchcock

Category : Combi

Source : Electrolux Professional

Vegetarian : No

Allergens : Soy, Gluten

Yield: 8 Portions



Ayam Bakar (Indonesian Spiced Roasted Spatchcock)

Cooking Mode	Multiphas	Multiphase Cooking	
Cooking Phase	1 st Phase Skyline PremiumS Combi Oven	2 nd Phase Skyline PremiumS Combi Oven	
Cavity Temperature (Celsius)	180°C	220°C	
Automatic Cycle / Cooking Mode	Combi	Convection	
Cooking Time	16 mins	10 mins	Mesh grilling grid
Humidity Level	30%		GN 1/1 PNC: 922713
Fan Speed	4	6	
Vent			
Water Injection			
Reduced Power			



Homemade Achar (Nonya Spicy Name

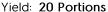
Pickled Vegetable)

Category Vacuum Packing

Electrolux Professional Source

Vegetarian No

Shellfish, Profilin Allergens



Water

Sugar



75 ml

40 gm



Procedure

Homemade Achar (Nonya Spicy Pickled Vegetable)

- Cut the cucumber in half and remove the seeds 1.
- 2. Peel Pineapple and cut into long wedges
- 3. Trim the shallots
- 4. Gradually feed the Cucumber, Pineapple and Shallots to the TrinityPro using the 8mm dicing kit
- On XP900 or other Modular Induction Cooking tops, heat up Vinegar, Water, Sugar till Sugar is dissolved. Leave aside to cool slightly.
- Mix all ingredients together with the Vinegar mixture and vacuum pack to 100%
- 7. Let the achar (or pickled vegetables) ferment for at least 3 days in the fridge