



**FHT Bali '24  
(Rotaryana)**

**6-8 March**

SkyLine  
Cook & Chill  
Demonstration

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 :

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### **Equipment**

SkyLine PremiumS Combi Oven  
SkyLine Chills Blast Freezer

### **Cooking modes**

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

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## Menu

### SkyLine Chills Blast Chiller

#### "Thawing"

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

#### "Vacuum"

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
	1 <sup>st</sup> Phase Skyline PremiumS Combi Oven	2 <sup>nd</sup> Phase Skyline PremiumS Combi Oven	
Cooking Phase			Non-stick U-pans with coating GN 1/1 PNC: 925001
Cavity Temperature (Celsius)	100°C		
Automatic Cycle / Cooking Mode	Steam	Hold	
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



Yield: 6 Portions

Steamed Kai Lan	
<b>Ingredients</b>	
Kail Lan	500 gm
Carrots	200gm
<b>Garlic Oyster Sauce</b>	
<b>Ingredients</b>	
Garlic	5 clove
Ginger	20 gm
Sugar	1 tsp
Oyster Sauce	4 tbsps
Water`	4 tbsps

## 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	<b>1<sup>st</sup> Phase</b> <b>SkyLine PremiumS Combi Oven</b>	<b>3mm Slicer</b> <b>PNC: 650215</b>  <b>Non-stick U-pans with coating</b> <b>GN 1/1</b> <b>PNC: 925001</b>
Temperature (Celsius)	100°C	
Automatic Cycle / Cooking Mode	Steam	
Cooking Time	4 mins	
Humidity Level		
Fan Speed		
Vent		
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

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

Name : Vanilla Sauce  
 Category : Pasteurization / Sous Vide  
 Source : Electrolux Professional  
 Vegetarian : Yes  
 Allergens : Egg, Dairy



Yield: 20 Portion

Vanilla Sauce	
Ingredients	
Milk	250 gm
Whipping Cream	250 gm
Egg yolks	135 gm
Sugar	90 gm
Vanilla Pod	¼ pcs
Optional	
Ingredients	
Orange	
Pepper	
Chocolate	
Cinammon	

### 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 <sup>st</sup> Phase SkyLine PremiumS Combi Oven	2 <sup>nd</sup> 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	10 gm
Cinnamon stick	1 pc
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 <sup>st</sup> Phase SkyLine PremiumS	2 <sup>nd</sup> Phase SkyLine Chills	Cooking baskets GN 1/1 PNC: 922239
Cavity Temperature (Celsius)	85°C	0°C	
Automatic Cycle / Cooking Mode	Steam	Soft Chill	
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



Yield: 12 Portions

Slow Cooked Salmon	
<b>Ingredients</b>	
Salmon fillet	1 no (1.2 kg)
<b>Onion Sambal Glaze</b>	
<b>Ingredients</b>	
Onion	200 gm
Shallot	100 gm
Ginger	25 gm
Dried Chilli	45 gm
Candlenut	22 gm
Canola Oil	150 gm
Oil	50 gm
Salt	10 gm
Sugar	40 gm
XO sauce	150 gm

### 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
4. Cook paste over low heat till the oil separate and obtains a darker colour
5. 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	<b>1<sup>st</sup> Phase Skyline PremiumS Combi Oven</b>	<b>Non-stick U-pans with coating GN 1/1 PNC: 925000</b>
Cavity Temperature (Celsius)	160°C	
Automatic Cycle / Cooking Mode	Combi	
Cooking Time	12 mins	
Humidity Level	20%	
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



Yield: 8 Portions

Spatchcock	
<b>Ingredients</b>	
Whole Chicken	8 no
<b>Indonesian Spiced Marinade</b>	
<b>Ingredients</b>	
Shallots	14 pcs
Garlic	8 cloves
Chilli Padi	3 pcs
Coriander ground	2 tbsp
Cumin ground	½ tsp
Turmeric ground	½ tsp
Ginger	30 gm
Lemongrass	1 no
Kecap Manis	100 gm
Palm sugar	4 tbsp
Oil	100 ml

## 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 Marinade

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

Name : Homemade Achar (Nonya Spicy Pickled Vegetable)  
 Category : Vacuum Packing  
 Source : Electrolux Professional  
 Vegetarian : No  
 Allergens : Shellfish, Profilin



Yield: 20 Portions

Homemade Achar	
<b>Ingredients</b>	
Shallot	250 gm
Red Chilli	150 gm
Japanese cucumber	500 gm
Pineapple	2 pcs
Sambal	200 gm
Vinegar	150 ml
Water	75 ml
Sugar	40 gm

### Procedure

#### Homemade Achar (Nonya Spicy Pickled Vegetable)

1. Cut the cucumber in half and remove the seeds
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
5. On XP900 or other Modular Induction Cooking tops, heat up Vinegar, Water, Sugar till Sugar is dissolved. Leave aside to cool slightly.
6. 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