



## Wolf Convection Steam Oven Rice & Grain

VARIETY	RICE/GRAIN	WATER/BROTH	TIME	CHEF NOTES
Basmati	1 cup	1 1/3 cups	20 minutes	Fluff with fork after cooking. Let stand for 2 minutes.
Black	1 cup	1 1/2 cups	40 minutes	Stir at the end of cooking. Let stand for 5 minutes.
Brown Med Grain	1 cup	1 2/3 cups	40-45 minutes	Stir at the end of cooking. Let stand for 5 minutes.
Couscous	1 cup	1 cup	11-13 minutes	Stir at the end of cooking.
Farro	1 cup	2 cups	45-50 minutes	Stir at the end of cooking.
Jasmine & White Long Grain	1 cup	1 1/2 cups	20 minutes	Fluff with fork after cooking. Let stand for 2 minutes.
Quinoa	1 cup	1 cup	22-24 minutes	Stir at the end of cooking.
Red	1 cup	1 1/2 cup	25-30 minutes	Stir at the end of cooking. Let stand for 5 minutes.
Risotto & Paella (Arborio, Carnaroli, Calasparra)	1 cup	2 cups	20 minutes	Stir at the end of cooking. Let stand for 5-6 minutes.
White Short Grain	1 cup	1 1/2 cup	18 minutes	Stir at the end of cooking. Add up to 1/2 cup water or stock as needed.
Wild	1/2 cup	2/3 cups	45 minutes	Stir at the end of cooking. Drain excess liquid.

*\*Use STEAM mode at 210°F for all grains and rice.*