

## Gong Bao Chicken



54:40

This recipe is available for:

- Convotherm mini

Accessories:

1/1 GN Stainless steel pans, unperforated, 60 mm deep, 3013030

PROFILE

- Chilled 4°C
- 1 Full Tray
- From Scratch

Stage 1  
200 °C

- Steam
- 00:08 | -
- 1

RECIPE

### Ingredients

350	g	Chicken diced (preserved)
80	g	Peanut
5	pcs	Dry hot pepper
1	pcs	Season packet
100	g	Oil
20	g	Dark Soy sauce
20	g	Cooking wine
20	g	Cornstarch water (1:1)
1	g	Seed powder of Chinese prickly ash
1	g	Chicken powder
35	g	Sugar
70	g	Thick broad-bean sauce
25	g	Garlic minced
25	g	Ginger minced
20	g	Chilli sauce
60	g	Vinegar
100	g	Water

### 1. Food Preparation

Fry the garlic and ginger minced with oil. Add thick broad-bean sauce, dry hot pepper and chili sauce, add cooking wine and others. add cornstarch and water, when it boils. Cool down. Use Frymaster to fry the peanut and chicken diced. Cool down.

### 2. Cooking Instruction

Put all material (without peanut) into GN, put sauce on the top of it, with cover. Start the program, loading the GN after preheating. When the program is complete, take out the GN, mix with the peanuts.

### 3. Food Serving Instruction

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