

Gong Bao Chicken



02:47

This recipe is available for:

Convotherm mini

Accessories:

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







1 Full Tray



From Scratch



Steam



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Stage 1 200 °C

Ingredients

100 g

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

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

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to