

## Roast Chicken Legs



🕒 14:56

This recipe is available for:

- Convotherm mini

Accessories:

1/1 GN Granite enamelled tray, 40 mm deep,  
3004034

PROFILE

- ❄️ Chilled 4°C
- 🔥 1 Full Tray
- 🍲 From Scratch

🔥 Convection

🕒 14:56 | 82 °C

🌀 2

Stage 1  
210 °C

RECIPE

### Ingredients

8	each	Chicken Leg
1	tsp	Sea Salt
1	tsp	Cracked Black Pepper
1	tbs	Olive Oil

### 1. Food Preparation

Trim the legs and score if needed.

### 2. Cooking Instruction

Place the Legs on to the tray, season and brush with Olive Oil, Cool the Temperature down in cold water and place fully into 1 Leg.

### 3. Food Serving Instruction

Serve with Vegetables, Potatoes and Red Wine Sauce or with a salad.