

Roasted Chicken Breast



 42:13




This recipe is available for:

- Convotherm mini





Accessories:

1/1 GN Roasting and baking tray with drip drain, non-stick coating, useable on both sides, Flat, 3055630

PRO F I L E

-  Chilled 4°C
-  1 Piece
-  From Scratch

Stage 1
235 °C

-  Convection
-  42:13 | 72 °C
-  2
-  3

R E C I P E

Ingredients

170	g	Chicken Breast, skin on
30	ml	Oil
1	pinch	Salt
1	pinch	Pepper

1. Food Preparation

Brush the Chicken breasts with oil and season with salt and pepper. You can leave the skin on

2. Cooking Instruction

Place the chicken breasts into a non stick roasting tray. Use core probe, set to 72c/162f to get accurate results

3. Food Serving Instruction

The cooked breasts can be sliced for a Ceasar salad or served with dauphinoise potatoes and peas with a creamy mustard sauce