

Roasted Corn Chicken breast

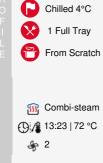


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This recipe is available for: • Convotherm mini

Accessories:

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



Ingredients

6

1

1

1

1

3

pcs Corn chicken breast tsp Marjoram tsp Paprika powder pinch Salt pinch Pepper tsp Olive oil

1. Food Preparation

Stage 1 200 °C

Marinade the corn chicken breast with the herbs, salt, pepper and olive oil. Let this rest in the fridge overnight. Place the breast skin side down on the baking tray and load it in the preheated Convotherm. Place the core probe.

2. Cooking Instruction

Cook it with the profile below. Let it rest a few min after cooking before cutting.

3. Food Serving Instruction

Serve the chicken breast with some nice caramelized carrots and some mash potato with juice.

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 service.