

Roasted Corn Chicken breast



31:55

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

PROFILE

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

Stage 1
200 °C

- Combi-steam
- 31:55 | 72 °C
- 2

RECIPE

Ingredients

- | | |
|---------|---------------------|
| 6 pcs | Corn chicken breast |
| 1 tsp | Marjoram |
| 1 tsp | Paprika powder |
| 1 pinch | Salt |
| 1 pinch | Pepper |
| 3 tsp | Olive oil |

1. Food Preparation

Marinate 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.