

Sage and Onion Stuffed Chicken Leg



14:51

This recipe is available for:
• Convotherm mini

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

PROFILE

- Chilled 4°C
- 5 Pieces
- From Raw

Combi-steam
14:51 | 75 °C
2

Convection
00:05 | -
2
3

Steam
00:10 | -
2

Convection
00:15 | -
2
2

Stage 1
170 °C

Stage 2
190 °C

Stage 3
100 °C

Stage 4
180 °C

Ingredients

100 g	Chicken Legs
55 g	S&O Stuffing
100 g	Carrot
100 g	Cleriac
55 g	Beetroot
1 pcs	Head of Garlic

1. Food Preparation


Take the Sage and Onion mix and add boiling water, mix well and roll in clingfilm and Chill. Remove the thigh bone from the Chicken legs and fill the space with the stuffing, season and tie with string. Peel the carrot and celeriac, cut into neat chunks then steam for 10mins. Cut the beetroot in quarters and wrap in foil with a little oil and season. Cut the head of garlic in half keeping the root on.

2. Cooking Instruction

Cook the chicken on a tray using the Convotherm 4 Core Probe, inserted fully into one piece of Chicken. Roast all the vegetables and garlic on a tray.

Note: Information emanating from Welbilt is given for the purpose of all reasonable use. The user is responsible for the correct use of the product. The cooking settings are guides only. Adjust cooking settings to allow for differing products which may be used. The user is responsible for the correct use of the product.

RECIPE



3. Food Serving Instruction

Carve the chicken thigh into neat slices and present with the vegetables and some Chicken gravy.