

Roast Chicken Legs



 32:03




This recipe is available for:


- Convotherm maxx


Accessories:

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

PRO
FILE

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

 Convection

 32:03 | 82 °C

 3

Stage 1
210 °C

RE
CI
PE

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.