

Roasted Chicken Breast



29:33

This recipe is available for:

- Convotherm maxx

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 Piece
- From Scratch

- Convection
- 29:33 | 72 °C
- 3
- 3

Stage 1
235 °C

RECIPE

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