

Infused Salt Baked Whole Chicken



46:32

This recipe is available for:

Accessories:

PROFILE

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

Stage 1
180 °C

- Steam
- 00:45 | -
- 4

RECIPE

Ingredients

- 0 g Sea Salt Mix
- 1.02 kg Coarse Sea Salt (SSM)
- 1 pcs Cinnamon Stick (SSM)
- 5 pcs Star Anise (SSM)
- 3 pcs Clove (SSM)
- 5 pcs Cardamon (SSM)
- 99.22 g Egg White
- 49.61 g Water
- 1 pcs Thyme
- 0 g Chicken Marinade
- 3 pcs Milk Vetch (CM)
- 1 pcs Spring Onions (CM)
- 14.17 g Sliced Ginger (CM)
- 29.57 ml Vegetable Oil (CM)
- 7.09 g White Pepper Powder (CM)
- 21.26 g Fine Salt (CM)
- 1.02 kg Whole Chicken (CM)
- 1-2 pcs Baking Paper (CM)
- 6 pcs Wolfberry (CM)
- 2 pcs Solomon's Seal (CM)
- 3 pcs Codonopsis Root (CM)

1. Food Preparation

Coarse Sea Salt Mix ALL the ingredients together till it is very well mixed. (It's normal to be quite wet). Leave it aside. Whole Chicken Rub White pepper, salt and oil into the cavity of the chicken. Stuff the remaining ingredients into the cavity of the chicken. Wrap the chicken up using baking paper. Place a certain amount of coarse salt mix onto a tray and spread it evenly (the base for the chicken to sit on it). Cover the whole chicken with the remaining coarse salt mix and ready to bake.

2. Cooking Instruction

Select Convo Smoke/Convection Mode and set it to 180/45mins (Oven will automatically pre-heat) Use 2 pallets of woodchips(any woodchip you can find)and placed it into the convo smoke box Insert Convo Smoke box into the element in the oven (After oven is already pre-heated) Insert the tray with chicken into the oven Close the door and oven will automatic start cooking

3. Food Serving Instruction

1 pcs/ for 4-6pax

Note: Information emanating from WebConvotherm.com is provided for 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.