

Infused Salt Baked Whole Chicken






L 33:29




This recipe is available for:

Accessories:

P R O F I L E

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

Stage 1
180 °C

-  Steam
-  00:45 | -
-  4

R E C I P E

Ingredients

0	g	Sea Salt Mix
1	kg	Coarse Sea Salt (SSM)
1	pcs	Cinnamon Stick (SSM)
5	pcs	Star Anise (SSM)
3	pcs	Clove (SSM)
5	pcs	Cardamon (SSM)
100.07	g	Egg White
49.9	g	Water
1	pcs	Thyme
0	g	Chicken Marinade
3	pcs	Milk Vetch (CM)
1	pcs	Spring Onions (CM)
15.03	g	Sliced Ginger (CM)
29.87	ml	Vegetable Oil (CM)
5.1	g	White Pepper Powder (CM)
20.13	g	Fine Salt (CM)
1	kg	Whole Chicken (CM)
1-2	pcs	Baking Paper (CM)
6	pcs	Wolfberry (CM)
2	pcs	Solomon's Seal (CM)
2	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