

Barbecue Chicken



35:28

This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

- 1/1 GN Chicken grill rack, for 6 chickens, 3030195
- 1/1 GN Chicken grill rack, for 8 chickens, 3030195
- 1/1 GN Chicken grill rack, 6 chickens, 3030195
- 1/1 GN Chicken grill rack, 8 chickens, 3030196

PROFILE

- Chilled 4°C
- 1 Piece
- From Scratch

	Stage 1
Convection	200 °C
00:15 -	
5	
	Stage 2
Convection	220 °C
00:20 -	
5	
5	
	Stage 3
Convection	100 °C
00:01 -	
5	
5	
	Stage 4
Convection	30 °C
00:01 -	
5	
5	

Note: Information from Welbilt is given after exercise of 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 safe core temperature has been achieved prior to service.

RECIPE

- Ingredients**
- 1 pcs Whole Chicken
 - 50 ml Olive oil
 - 2 tsp Honey
 - 1 pcs Clove of garlic (crushed)
 - 1 pinch Sweet paprika
 - 1 pinch Salt


1. Food Preparation

Make a marinade from the spices and the oil. Marinate the chicken from all sides. Place the chicken on the grill rack and place it in the preheated Convotherm.

2. Cooking Instruction

Cook it with this multistage profile.

3. Food Serving Instruction



1 pinch Salt
1 pinch Pepper

3. Food serving instruction

Serve the chicken with a nice baked potato and some sour cream dip.