Barbecue Chicken

34:54

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
200 °C

Convection
00:15 | -
5

Stage 2
220 °C

Convection
00:20 | -
5
5

Stage 3
100 °C

Convection
00:01 | -
5
5

Stage 4
30 °C

Convection
00:01 | -
5
5

RECIPE

Note: Information provided 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 save core temperature has been achieved prior to service.

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.