Braised chicken leg with olives and almonds

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This recipe is available for:
- Convotherm 4
- Convotherm maxx pro

Accessories:
1/1 GN Granite enamelled tray, 40 mm deep, 3004034

PROFILE

Chilled 4°C

1 Full Tray

From Scratch

Stage 1
170 °C

Combi-steam

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RECIPE

Ingredients

8	pcs	Chicken legs
600	g	Red onions
4	pcs	Garlic cloves
40	g	Ginger
6	pcs	Thyme
6	tsp	Olive oil
1	l	Chicken stock
1	tsp	Curcuma
140	g	Peeled Almonds
200	g	Green olives
2	tsp	Salt
2	tsp	Pepper

1. Food Preparation
Chop the onions, garlic, ginger, thyme and spread them on the black tray. Add the olives, almonds, curcuma and the olive oil. Place the Chicken legs on top and season the chicken with salt and pepper. Add the chicken stock into the tray and put the tray into the preheated Convotherm.

2. Cooking Instruction
You can also use the core probe instead of time.

3. Food Serving Instruction
Serve the Chicken and the vegetable with stock to a nice morocco cous-cous.

Note: Information emanating 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.