

Gong Bao Chicken



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This recipe is available for: • Convotherm 4

Convotherm maxx pro

Accessories: 1/1 GN Stainless steel pans, unperforated, 60 mm deep, 3013030

Chilled 4°C 1 Full Tray From Scratch
Contraction Contr

Ingredients

- 350 Chicken diced (preserved g 80 Peanut g 5 pcs Dry hot pepper Season packet 1 pcs 100 Oil g 20 Dark Soy sauce q 20 Cooking wine g 20 Cornstarch water (1:1) g Seed powder of Chinese prickly 1 g ash Chicken powder 1 g 35 Sugar g Thick broad-bean sauce 70 g 25 Garlic minced g 25 Ginger minced g 20 Chilli sauce g 60 g Vinegar
 - 100 g Water

1. Food Preparation

Stage 1 200 °C

Fry the garlic and ginger minced with oil. Add thick broad-bean sauce, dry hot pepper and chili sauce, add cooking wine and others. add cornstarch and water, when it boils. Cool down. Use Frymaster to fry the peanut and chicken diced. Cool down.

2. Cooking Instruction

Put all material (without peanut) into GN, put sauce on the top of it, with cover. Start the program, loading the GN after preheating. When the program is complete, take out the GN, mix with the peanuts.

3. Food Serving Instruction

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.