

## Gong Bao Chicken



**36:44**




**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro




**Accessories:**

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

P R O F I L E

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

**Stage 1**  
200 °C

-  Steam
-  00:08 | -
-  2

R E C I P E

**Ingredients**

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

**1. Food Preparation**

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**

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