Breaded Meat

24:46

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

Accessories:
1/1 GN Roasting and baking tray with drip drain, non-stick coating, useable on both sides, Flat, 3055630

PROFILE

Chilled 4°C
1 Full Tray
From Raw

Stage 1
200 °C

Convection
00:03 | -
5

Stage 2
200 °C

Convection
00:04 | -
5
5

RECIPE

Ingredients

9	pcs	Pork or Chicken Pieces
300	g	Flour
4	each	Whole Eggs
500	g	Breadcrumbs

1. Food Preparation
Flatten the meat, if required and pass through seasoned flour, then beat the eggs into seasoned Breadcrumbs.

2. Cooking Instruction
Spray with a fine mist of oil on both sides of the product and place on a thin 1/1 GN tray

3. Food Serving Instruction
Serve with Fries and Salad

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.