

Sage and Onion Stuffed Chicken Leg



L 36:37

This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

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

P R O F I L E

- Chilled 4°C
- 5 Pieces
- From Raw

- Combi-steam
- 36:37 | 75 °C
- 5
- Convection
- 00:05 | -
- 5
- 5
- Steam
- 00:10 | -
- 5
- Convection
- 00:15 | -
- 5
- 3

Stage 1
170 °C

Stage 2
190 °C

Stage 3
100 °C

Stage 4
180 °C

Ingredients

160 g	Chicken Legs
55 g	S&O Stuffing
100 g	Carrot
100 g	Cleriac
55 g	Beetroot
1 pcs	Head of Garlic

1. Food Preparation


Take the Sage and Onion mix and add boiling water, mix well and roll in clingfilm and Chill. Remove the thigh bone from the Chicken legs and fill the space with the stuffing, season and tie with string. Peel the carrot and celeriac, cut into neat chunks then steam for 10mins. Cut the beetroot in quarters and wrap in foil with a little oil and season. Cut the head of garlic in half keeping the root on.

2. Cooking Instruction

Cook the chicken on a tray using the Convotherm 4 Core Probe, inserted fully into one piece of Chicken. Roast all the vegetables and garlic on a tray.

R E C I P E

Note: Information emanating from Welbilt is provided for the use of all reasonable persons. The user should be aware that the cooking settings are guides only. Adjust cooking settings to allow for differing products which may be used. The user should refer to the manufacturer's instructions for the correct use of the product.



3. Food Serving Instruction

Carve the chicken thigh into neat slices and present with the vegetables and some Chicken gravy.