

Pulled chicken under a BBQ sauce

Cuisine: **Czech**

Food category: **Beef**



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Company: **Retigo**



Program steps

1	Combination	90 %	Termination by time	12:30 hh:mm	110 °C	40 %	
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Ingredients - number of portions - 10

Name	Value	Unit
bbq sauce	1	pcs
5 tbsp vegetable oil	30	g
onion	150	g
garlic	100	g
tomato puree	150	g
worcester	25	g
ground smoked paprika	24	g
she yawned	50	g
smoky salt	34	g
mixed peppercorns	24	g
thyme	2	g

Directions

We coat the meat with our homemade BBQ sauce, place it in a GN, cover it with a lid, and put it in the combi oven. It is best to bake overnight, as the cooking time can be longer. After the program is finished, we shred the meat and can return it to the GN with the juices.

Nutrition and allergens

Allergens:

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	97.4 kJ
Carbohydrate	13.7 g
Fat	3.7 g
Protein	1.7 g
Water	0 g



GN container Stainless
steel full