

Fried chicken drumsticks

Cuisine: **Czech**

Food category: **Poultry**



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Company: **Retigo**



Program steps

Preheating: 205 °C

1	Hot air	7 %	Termination by time	00:20 hh:mm	180 °C	+ 100 %	
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Ingredients - number of portions - 10

Name	Value	Unit
chicken thighs	3500	g
salt	30	g
plain wheat flour	150	g
chicken eggs	140	g
cornflakes	350	g
5 tbsp vegetable oil	70	g
rama combi profi	70	g

Nutrition and allergens

Allergens: 1, 3, 7

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	925.2 kJ
Carbohydrate	40.5 g
Fat	53.8 g
Protein	69.1 g
Water	0 g

Directions

Rinsed pieces of chicken thighs - we'll cut the drumsticks at the bone and salt them.

The prepared drumsticks are coated in sifted flour, beaten eggs, and crushed cornflakes.

For frying in the combi oven, it is essential to apply a layer of oil and Ramy Combi Profi mixed in a ratio of 1:1 using an oil sprayer onto the surface of the GN Vision Bake. On this prepared GN, we place the breaded drumsticks side by side.

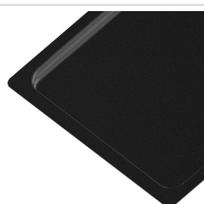
Then we spray the drumsticks again - applying a layer of fat on them.

After preheating, we place the prepared dish into the combi oven and fry until golden.

Recommended accessories



Vision Oil Spray Gun



Vision Bake