

Chicken Paprikash

Cuisine: **Czech**

Food category: **Poultry**



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Company: **Retigo**



Program steps

Preheating: **180 °C**

1 Combination 99 % Termination by time 00:35 hh:mm 155 °C + 80 %

Ingredients - number of portions - 10

Name	Value	Unit
chicken thighs	2500	g
salt	35	g
mixed peppercorns	2	g
5 tbsp vegetable oil	100	g
smoked bacon	150	g
onion	350	g
ground red pepper	155	g
mixed peppercorns	2	g
allspice	2	g
bay leaf	1	g
plain wheat flour	130	g
whipped cream 33%	200	g
thyme	1	g
butter soft	150	g
dry white wine	150	g

Nutrition and allergens

Allergens: 1, 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	923.8 kJ
Carbohydrate	22.4 g
Fat	69 g
Protein	50.8 g
Water	0 g

Directions

1. We wash the chicken thighs and cut them in half at the joint between the lower and upper parts, season with salt, pepper, and add oil. The prepared thighs are then placed in a enameled GN and roasted to golden in a preheated combi steamer.

2. In a saucepan, we sauté the pork with onion, sprinkle with flour, and sauté until golden. Then we add sweet paprika and whole spices, whole pepper, bay leaf, and pour in water. We bring to a boil. Season with salt, sugar, white wine, cream, and butter, and pour the finished paprika sauce over the roasted thighs. We braise in the combi steamer on the specified program above.

Recommended accessories



Enameled GN
container