

Chicken on paprika

Cuisine: **Czech**
Food category: **Poultry**



Author: **Vlastimil Jaša**


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. Wash and chop the chicken thighs in half at the joint between the lower and upper parts, salt, pepper and add oil. Put the thighs prepared in this way into an enameled GN and roast them in a preheated convection oven until golden.
2. Fry bacon and onion in a saucepan, sprinkle with flour and fry until golden. Then add sweet paprika and allspice, whole pepper, bay leaf and cover with water. We will cook. Season with salt, sugar, white wine, cream and butter and cover the roasted thighs with the prepared paprika sauce. Steam in a combi oven on the above program.

Recommended accessories



Enameled GN
container