

Mayoral steak

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



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Company: **Retigo**



Program steps

Preheating: 225 °C

1


 Hot air

 10 %

 Termination by time

 00:08
hh:mm

 225 °C

 100 %



Ingredients - number of portions - 10		
Name	Value	Unit
chicken breast	1500	g
salt	25	g
chicken eggs	4	pcs
baguettes	400	g
rama combi profi	80	g
5 tbsp vegetable oil	160	g
butter soft	150	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	557.6 kJ
Carbohydrate	24.1 g
Fat	34.9 g
Protein	38.6 g
Water	0 g

Directions

1. Cut the chicken breasts into slices, pat them lightly, add salt and coat them in beaten eggs and breadcrumbs cut into fine thin strips.

2. We prepare a Vision Bake tray, which we first lightly spray with Rama Combi Profi diluted with oil in a ratio of 1:2 using the Vision oil gun. Place the meat on the tray prepared in this way and apply a second spray of oil. Then we put it in the convection oven and fry it on the above program. After frying, brush the cutlets with clarified butter.

Recommended accessories



Vision Oil Spray Gun



Vision Bake