

# 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
vegetable oil	160	g
butter soft	150	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.

## Nutrition and allergens

Allergens: 1, 3, 7

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

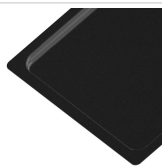
Vitamins: A, B, C, D, E, K, Kyselina listová

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

## Recommended accessories



Vision Oil Spray Gun



Vision Bake