


# 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