

Country chicken breast old english muffin burger

Cuisine: South-East Asian

Food category: Poultry



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Program steps

Preheating: 235 °C

1 Patties auflegen

Combination	25 %	Termination by core probe temperature	58 °C	225 °C	+ 70 %	
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2 Käse auf die Patties auflegen, Toasties auf die Grillplatte legen

Combination	25 %	Termination by core probe temperature	72 °C	225 °C	+ 70 %	
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Ingredients - number of portions - 6

Name	Value	Unit
country chicken mince	960	g
old english muffin (toasties)	6	pcs
pak choi	6	pcs
peanut butter dressing	120	ml
carrot	240	g
cheddar cheese	6	pcs

Nutrition and allergens

Allergens:

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

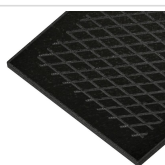
Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	202.8 kJ
Carbohydrate	4.4 g
Fat	6.5 g
Protein	37.2 g
Water	0 g

Directions

Preheat the combi steamer to 225°C with 25% humidity and 70% fan speed with a coated grill plate. Form 6 patties of 160g each from the minced mixture. Now place the patties on top and let them grill to a core temperature of 58°C, then place the cheddar on the patties and place the toasties on a baking plate and put them in the combi steamer. Now grill the patties to a core temperature of 72°C, then remove everything from the combi steamer, arrange and serve. Tomato slices, cucumber slices, onion rings, etc. can of course be used optionally.

Recommended accessories



Vision Grill