

# Herb Roasted Chicken QSR

Cuisine: **Chinese**

Food category: **Poultry**



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## Program steps

Preheating: **200 °C**

1	Combination	70 %	Termination by time	30:00 mm:ss	190 °C	90 %	
2	Hot air	0 %	Termination by time	05:00 mm:ss	190 °C	90 %	

## Ingredients - number of portions - 16

Name	Value	Unit
whole chicken	1.2	kg

## Nutrition and allergens

Allergens:

Minerals:

Vitamins:

Nutritional value of one portion	Value
Energy	93 kJ
Carbohydrate	0 g
Fat	3 g
Protein	16.5 g
Water	0 g

## Directions

✓ The first stage

◇ Preheating and steaming at 200°C, open the door to lose temperature, increase 10°C

◇ This parameter is for high-temperature roasting, the recipe does not use sauce, sugar, sauce color

◇ Use stainless steel chicken rack 8 brackets 8PCS

✓ The second stage

◇ High temperature steaming and roasting at 190°C, fast cooking and ripening chicken protein

◇ There are 8 stainless steel roast chicken racks and 2 pieces, and 16 roast chickens are made in a full furnace

◇ The hot air circulation in the abdominal cavity of the grilled chicken can be heated quickly and evenly

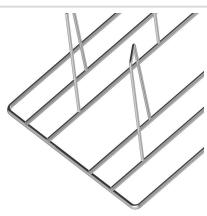
✓ The third stage

◇ The third stage of cooking parameter conversion Dry roasting at 190°C for 5 minutes

◇ Convert to dry roasting, the dehumidification valve quickly discharges the moisture in the oven

◇ Fast coloring in the final stage to achieve a crisp effect

## Recommended accessories



Wire shelving for chickens