

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

