

Herb Baked Chicken Thighs QSR

Cuisine: Chinese

Food category: Poultry



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Program steps

Preheating: 210 °C

1	Combination	100 %	Termination by time	15:00 mm:ss	195 °C	90 %	
2	Combination	100 %	Termination by time	13:00 mm:ss	190 °C	90 %	
3	Hot air	0 %	Termination by time	05:00 mm:ss	200 °C	70 %	

Ingredients - number of portions - 56

Name	Value	Unit
chicken legs	280	g

Nutrition and allergens

Allergens:

Minerals:

Vitamins:

Nutritional value of one portion	Value
Energy	7.9 kJ
Carbohydrate	0 g
Fat	0.5 g
Protein	1 g
Water	0 g

Directions

✓ The first stage

◇ Preheating and steaming at 210°C, open the door to lose temperature, increase by 15°C

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

◇ Made of 1/1GN stainless steel flat mesh, 7 trays and 56 bone legs

✓ The second stage

◇ High temperature steaming and roasting at 195°C, fast cooking and ripening chicken protein

◇ Made with 7 stainless steel flat screens and 56 roasted chicken legs

◇ Program time cooking, chicken drumsticks must be completely defrosted

✓ The third stage

◇ In the third stage, the cooking temperature is lowered and steamed at 190°C for 13 minutes

◇ Continuous cooking and heating, ripening chicken thighs and maintaining moisture

◇ The grilled chicken legs use the flat mesh hot air to circulate evenly and heat quickly

✓ The fourth stage

◇ In the fourth stage, the cooking temperature is raised and dry baked at 200°C for 5 minutes

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

◇ In the final stage, the temperature is increased, and the color is quickly colored to achieve a crisp effect

Recommended accessories



Stainless wire shelving