


Shaoxing Drunken Chicken Roll

Cuisine: **Chinese**
Food category: **Poultry**




Author: **Gary CHIU**
Company: **Retigo Asia**





Program steps


Preheating: **87 °C**


1


 Steaming

 Termination by time

 02:30 hh:mm

 72 °C

 80 %



Ingredients - number of portions - 10		
Name	Value	Unit
chicken legs	250	g

Shaoxing Drunken Chicken Sauce Recipe		
Name	Value	Unit
sea-salt	10	g
ground white pepper	10	g
wolfberry	20	g
angelica	8	g
licorice tablets	10	g
astragalus	10	g
rice wine	400	ml
chicken stock	600	ml
red dates	10	pcs
ginger root, peeled and finely chopped	15	g
ginseng	5	g
caster sugar	10	g

Nutrition and allergens	
Allergens:	
Minerals: Ca, Cu, Fe, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	58.9 kJ
Carbohydrate	3.8 g
Fat	2.5 g
Protein	5.2 g
Water	0 g

Directions

◇ Chicken legs marinated with sea salt, white pepper and Shaoxing wine

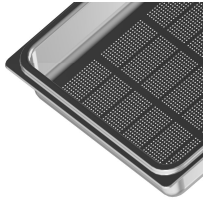
◇ Use aluminum foil to roll up and shape, steam at 99°C for 8 minutes in advance, take it out and cool down

◇ Cook the Drunken Chicken Sauce recipe for 15 minutes, add Shaoxing wine and boil and turn off the heat

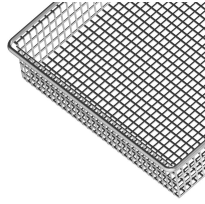
◇ Remove the aluminum foil and vacuum pack the chicken rolls and sauce. The sauce needs to soak the chicken rolls

◇ For low-temperature Shufei cooking, it is necessary to set the correct quality assurance and sterilization conditions for various meats

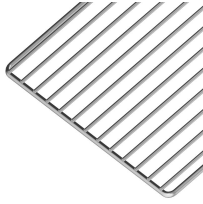
Recommended accessories



GN container Stainless
steel perforated



Vision Frit



Stainless wire shelving