

# Shaoxing Drunken Chicken Roll

Cuisine: Chinese

Food category: Poultry



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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

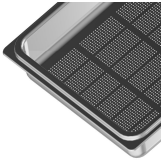
Vitamins: A, B, C, E, K, Kyselina listová

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

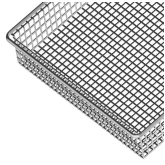
## Directions

- ◇ 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

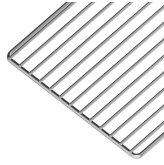
## Recommended accessories



GN container Stainless  
steel perforated



Vision Frit



Stainless wire shelving