

Glaze Chicken Thighs with ginger and coconut juice

Cuisine: South-East Asian
Food category: Poultry



Author: Myat Ko ko

Program steps

Preheating: 190 °C

1	Combination	50 %	Termination by time	00:20 hh:mm	190 °C	100 %	
2	Hot air	100 %	Termination by time	00:03 hh:mm	180 °C	100 %	

Ingredients - number of portions - 10		
Name	Value	Unit
Chicken thighs	1.2	kg
Ginger Julianne	30	g
Minced garlic	20	g
Brown sugar	30	g
Fish sauce	30	ml
Dark soy sauce	30	ml
Coconut juice	300	ml
Red chilli slice	10	g
Black pepper crose	10	g
Spring onions	20	g

Directions

Marinate all the ingredients together and sear for 5 minutes.
Add coconut juice and braised for 15 minutes or until glazed. Sprinkle with black pepper crose and serve.

Recommended accessories

Enameled GN container