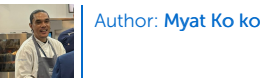
















Chicken curry

Cuisine: South-East Asian
Food category: Poultry



Program steps

Preheating: 190 °C

1	 Hot air	 100 %	 Termination by time	 06:00 mm:ss	 190 °C	 100 %	
2	 Combination	 70 %	 Termination by time	 15:00 mm:ss	 180 °C	 100 %	

Ingredients - number of portions - 10

Name	Value	Unit
Chicken Thighs cut into 1 x 1 pieces	1	kg
curry powder	50	g
Shallots puree	100	g
Garlic puree	30	g
Ginger puree	30	g
Dried red chilli paste	20	g
Coconut milk	300	ml
Salt	10	g
Brown sugar	20	g
Tomato paste	70	g
Curry leaf	20	g

Directions

Marinate all the ingredients together and refrigerate for 30 minutes.
Place the chicken in the enameled GN container, sear for 6 minutes.
Add a little water and braised for 10 minutes. Add coconut milk, curry leaves and continue to braised for another 5 minutes.

Nutrition and allergens

Allergens:
Minerals:
Vitamins:

Nutritional value of one portion	Value
Energy	17 kJ
Carbohydrate	1.3 g
Fat	0.7 g
Protein	0.7 g
Water	0 g

Recommended accessories

