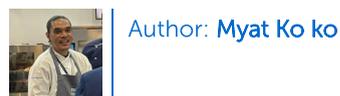


Chicken curry

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 Puree	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: Calcium, Iron, Magnesium, Phosphorus, Potassium, Sodium, Sodium: 38758 mg, Zinc
 Vitamins: A, B1, B2, B3, B5, B6, C, E, K

Nutritional value of one portion	Value
Energy	267.3 kJ
Carbohydrate	7.3 g
Fat	16 g
Protein	19.3 g
Water	80 g

Recommended accessories



Enameled GN
container