


Rendang Chicken

Cuisine: South-East Asian
Food category: Poultry



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Program steps

Preheating: 170 °C

1	Combination	50 %	Termination by time	35:00 mm:ss	170 °C	70 %	
2	Combination	50 %	Termination by time	10:00 mm:ss	160 °C	100 %	

Ingredients - number of portions - 10		
Name	Value	Unit
Chicken legs boneless cube	1	kg
Shallot paste	300	g
lemongrass paste	60	g
Blue ginger paste	50	g
Garlic paste	20	g
Ginger paste	20	g
cinnamon stick	10	g
Cloves	5	g
Dry chilli paste	20	g
Vegetable oil	300	ml
Water	200	ml
Palm sugar	50	g
cardamom pods	10	g
star anise	10	g
Coconut milk	200	ml
Roasted coconut powder	50	g
Lime leaf	5	g

Name	Value	Unit
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Nutrition and allergens	
Allergens: Minerals: Vitamins:	
Nutritional value of one portion	Value
Energy	12.2 kJ
Carbohydrate	1.8 g
Fat	0.3 g
Protein	0.3 g
Water	0 g

Directions

- Blend all the ingredients and spice together -Marinate all ingredients together and put into the 1/1 GN enameled container.
- Select combi mode and preheat.
- When buzz on load the container, add coconut milk and braised for 20 minutes.
- Stir it evenly two or three times.
- When the buzz of fold in the finishing gravy and roasted coconut powder and continue to cook 10 more minutes.
- Once cooked garnish with lime leaf and roasted coconut and ready to serve.

Recommended accessories



Enameled GN container