

Thai Green Curry Chicken

Cuisine: South-East Asian
Food category: Poultry



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Company: Retigo



Program steps

Preheating:

0 °C

1	Steaming		Termination by time	00:30 hh:mm	99 °C	50 %	
2	Hot air	0 %	Termination by core probe temperature	75 °C	220 °C	100 %	

Ingredients - number of portions - 6		
Name	Value	Unit
chicken supreme with bone	6	pcs
coconut milk - can	1	pcs
Thai green curry paste	50	g
ginger paste	10	g
garlic paste	10	g
White rice	1	kg

Nutrition and allergens	
Allergens: Minerals: Vitamins:	
Nutritional value of one portion	Value
Energy	230.5 kJ
Carbohydrate	48.1 g
Fat	1.2 g
Protein	4.9 g
Water	27.3 g

Directions

French trim the chicken subprime's, then marinate in the garlic and ginger paste.

Make a sauce with the coconut milk and the curry paste, season to taste.

Steam the rice using equal ammounts of water, and keep warm.

Grill the chicken, skin side down, and rest.

Place the cooked rice into a mould and place on the plate.

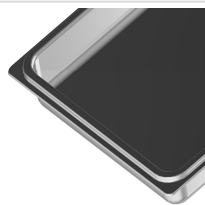
Slice the chicken twice lenght ways and place ontop of the rice.

Then dress with the sauce and garnish.

Recommended accessories



Vision Express Grill



GN container Stainless
steel full