

Grilled chicken

Cuisine: **Czech**Food category: **Poultry**Author: **Vlastimil Jaša**Company: **Retigo**

Program steps

1	Hot air	100 %	Termination by time	00:08 hh:mm	230 °C	100 %	
2	Combination	80 %	Termination by time	00:38 hh:mm	155 °C	80 %	
3	Hot air	100 %	Termination by time	00:10 hh:mm	195 °C	100 %	

Ingredients - number of portions - 8

Name	Value	Unit
whole chicken	3000	kg
salt	0.04	kg
ground red pepper	0.02	kg
5 tbsp vegetable oil	0.05	l

Nutrition and allergens

Allergens:

Minerals: Cu, Mg, P

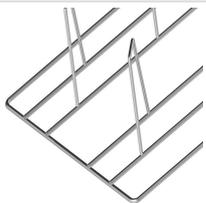
Vitamins: A, C, D, E, K

Nutritional value of one portion	Value
Energy	465009.9 kJ
Carbohydrate	1.4 g
Fat	15000.3 g
Protein	82500.4 g
Water	0 g

Directions

The cleaned and rinsed chicken is allowed to drain. Then we season it well with salt and lightly sprinkle paprika both inside and on the surface, brush with oil, and place it on the "Skewers for Chicken."

We put it into the combi oven and grill until golden brown.



Wire shelving for chickens