Grilled chicken

Cuisine: Czech Food category: Poultry



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Program steps



1	Hot air	 → 100 %	O Termination by time	00:08 bh:mm	₿ ≎ 230 °C	* 100 ×
2	Combination	♦ 80 %	O Termination by time	300:38 hh:mm	8 ≎ 155 °C	+ 80 %
3	KK Hot air	 → 100 %	O Termination by time	300:10 hh:mm	₿ ≎ 195 °C	↔ 100 %

g 82500.4

g

0 g

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

Directions

Drain the cleaned and rinsed chickens in water. Then salt well and lightly sprinkle with paprika on the inside and on the surface, brush with oil and stack - skewer on the "Chicken Grills".

Place in a combi oven and grill until golden.

Nutrition and allergens

Fat

Protein

Water

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
Eat	15000.3

Recommended accessories

