Retigo Combionline | Cookbook | Poultry 8. 4. 2020

Grilled chicken

Cuisine: Czech

Food category: Poultry



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Program steps

1	\$\$\$ Hot air	100 %	Termination by time	⊘ 00:08 hh:mm	₿ \$ 230 °C	→ 100 X
2	Combination	\(\) 80 %	Termination by time	⊘ 00:38 hh:mm	8° 155 °C	→ 80 % X
3	>>> Hot air	100 %	Termination by time	⊙ 00:10 hh:mm	6 ≎ 195 °C	→ 100 X

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

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.

Recommended accessories

