

Herb Baked Chicken Thighs QSR

Cuisine: **Chinese**
Food category: **Poultry**



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Program steps

Preheating: 210 °C

1	 Combination	 100 %	 Termination by time	 15:00 mm:ss	 195 °C	 90 %	
2	 Combination	 100 %	 Termination by time	 13:00 mm:ss	 190 °C	 90 %	
3	 Hot air	 0 %	 Termination by time	 05:00 mm:ss	 200 °C	 70 %	

Ingredients - number of portions - 56		
Name	Value	Unit
chicken legs	280	g

Nutrition and allergens	
Allergens: Minerals: Vitamins:	
Nutritional value of one portion	Value
Energy	7.9 kJ
Carbohydrate	0 g
Fat	0.5 g
Protein	1 g
Water	0 g

Directions

- ✓ The first stage
 - ◇ Preheating and steaming at 210°C, open the door to lose temperature, increase by 15°C
 - ◇ This parameter is for high-temperature roasting, the recipe does not use sauce, sugar, sauce color
 - ◇ Made of 1/1GN stainless steel flat mesh, 7 trays and 56 bone legs
- ✓ The second stage
 - ◇ High temperature steaming and roasting at 195°C, fast cooking and ripening chicken protein
 - ◇ Made with 7 stainless steel flat screens and 56 roasted chicken legs
 - ◇ Program time cooking, chicken drumsticks must be completely defrosted
- ✓ The third stage
 - ◇ In the third stage, the cooking temperature is lowered and steamed at 190°C for 13 minutes
 - ◇ Continuous cooking and heating, ripening chicken thighs and maintaining moisture
 - ◇ The grilled chicken legs use the flat mesh hot air to circulate evenly and heat quickly
- ✓ The fourth stage
 - ◇ In the fourth stage, the cooking temperature is raised and dry baked at 200°C for 5 minutes
 - ◇ Convert to dry roasting, the dehumidification valve quickly discharges the moisture in the oven

◇ In the final stage, the temperature is increased, and the color is quickly colored to achieve a crisp effect

Recommended accessories



Stainless wire shelving