

Crispy Roast Chicken

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



Author: **Gary CHIU**
Company: **Retigo Asia**



Program steps

Preheating:

175 °C

1	 Combination	 40 %	 Termination by core probe temperature	 60 °C	 160 °C	 90 %	
2	 Hot air	 10 %	 Termination by core probe temperature	 72 °C	 180 °C	 90 %	

Ingredients - number of portions - 1

Name	Value	Unit
whole chicken	900	g

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salt	10	g
caster sugar	10	g
monosodium glutamate	15	g
seafood sauce	30	g
oyster sauce	20	g
five spices	5	g
minced garlic	200	g
dried ginger	80	g
onion	80	g

Nutrition and allergens

Allergens:
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	1806 kJ
Carbohydrate	132.1 g
Fat	37.7 g
Protein	215.9 g
Water	0 g

Directions

The first stage

◇ Considering the appearance of the crispy skin, the core temperature probe is inserted into the chicken leg for detection

◇ The core temperature probe is inserted into the thickest part of the chicken leg and sticks to the bone for the most accurate detection

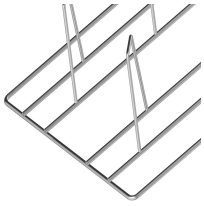
second stage

◇ Steam roasting to dry roasting, the dehumidification valve quickly removes the steam humidity in the oven cabin environment

◇ After the chicken legs reach the center temperature of 72°C, take them out and let them stand at room temperature for about 15 minutes, until the chicken is stuffed until it is just cooked

◇ Traditional oil pouring operation, using steam oven to make program can record and save oil cost

Recommended accessories



Wire shelving for
chickens