

Thai Green Curry Chicken

Cuisine: South-East Asian

Food category: Poultry



Author: Phil Smith

Company: Retigo



Program steps

Preheating:

0 °C

1	Steaming		Termination by time	00:30 hh:mm	99 °C	50 %	
2	Hot air	0 %	Termination by core probe temperature	75 °C	220 °C	100 %	

Ingredients - number of portions - 6		
Name	Value	Unit
chicken supreme with bone	6	pcs
coconut milk - can	1	pcs
Thai green curry paste	50	g
ginger paste	10	g
garlic paste	10	g
White rice	1	kg

Nutrition and allergens	
Allergens:	
Minerals:	
Vitamins:	
Nutritional value of one portion	Value
Energy	230.5 kJ
Carbohydrate	48.1 g
Fat	1.2 g
Protein	4.9 g
Water	27.3 g

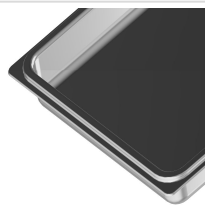
Directions

- French trim the chicken subprime's, then marinate in the garlic and ginger paste.
- Make a sauce with the coconut milk and the curry paste, season to taste.
- Steam the rice using equal ammounts of water, and keep warm.
- Grill the chicken, skin side down, and rest.
- Place the cooked rice into a mould and place on the plate.
- Slice the chicken twice lenght ways and place ontop of the rice.
- Then dress with the sauce and garnish.

Recommended accessories



Vision Express Grill



GN container Stainless
steel full