

# Roasted Chicken Leg

Cuisine: **Other**  
Food category: **Poultry**

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## Program steps

|   |             |      |                                       |             |        |       |  |
|---|-------------|------|---------------------------------------|-------------|--------|-------|--|
| 1 | Combination | 50 % | Termination by core probe temperature | 75 °C       | 140 °C | 100 % |  |
| 2 | Hot air     | 0 %  | Termination by time                   | 00:15 hh:mm | 200 °C | 100 % |  |

| Ingredients - number of portions - 10 |       |      |
|---------------------------------------|-------|------|
| Name                                  | Value | Unit |
| chicken thighs                        | 10    | pcs  |
| 5 tbsp vegetable oil                  | 0.5   | l    |
| ground smoked paprika                 | 50    | g    |
| salt                                  | 50    | g    |
| freshly ground black pepper, ground   | 8     | g    |
| garlic                                | 20    | g    |

| Nutrition and allergens                                      |       |
|--------------------------------------------------------------|-------|
| Allergens:                                                   |       |
| Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn |       |
| Vitamins: A, B, B6, C, D, E, K                               |       |
| Nutritional value of one portion                             | Value |
| Energy                                                       | 25 kJ |
| Carbohydrate                                                 | 3.5 g |
| Fat                                                          | 0.8 g |
| Protein                                                      | 0.9 g |
| Water                                                        | 0 g   |

## Directions

Mix the spices with the oil and clean the meat.  
It is best to marinate 24 hours before roasting.  
Cook on roasting trays, approximately 6 pieces each, in 40mm deep trays.  
Use a temperature probe during the cooking process.

## Recommended accessories

Enameled GN container