

Rendang Chicken

Cuisine: **South-East Asian**
Food category: **Poultry**



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Program steps

Preheating: 170 °C

1	 Combination	 50 %	 Termination by time	 35:00 mm:ss	 170 °C	 70 %	
2	 Combination	 50 %	 Termination by time	 10:00 mm:ss	 160 °C	 100 %	

Ingredients - number of portions - 10

Name	Value	Unit
Chicken legs boneless cube	1	kg
Shallot paste	300	g
lemongrass paste	60	g
Blue ginger paste	50	g
Garlic paste	20	g
ginger paste	20	g
cinnamon stick	10	g
Cloves	5	g
Dry chilli paste	20	g
Vegetable oil	300	ml
Water	200	ml
Palm sugar	50	g
cardamom pods	10	g
star anise	10	g
Coconut milk	200	ml
Roasted coconut powder	50	g
Lime leaf	5	g

Name	Value	Unit
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Nutrition and allergens

Allergens:
Minerals: Calcium, Iron, Magnesium, Manganese, Phosphorus, Potassium, Sodium, Zinc
Vitamins: Various B vitamins, Vitamin A, Vitamin C, Vitamin E, Vitamin K

Directions

- Blend all the ingredients and spice together -Marinate all ingredients together and put into the 1/1 GN enameled container.
- Select combi mode and preheat.
- When buzz on load the container, add coconut milk and braised for 20 minutes.
- Stir it evenly two or three times.
- When the buzz of fold in the finishing gravy and roasted coconut powder and continue to cook 10 more minutes.
- Once cooked garnish with lime leaf and roasted coconut and ready to serve.

Nutritional value of one portion	Value
Energy	355.6 kJ
Carbohydrate	19.1 g
Fat	18.9 g
Protein	28.6 g
Water	91.3 g

Recommended accessories



Enameled GN container