



# ROAST TURKEY THIGHS



Tested on model:  
CDT-111E



Weight before cooking:  
8.050 g  
Weight after cooking:  
7.560 g



Servings:  
35 pcs



Recommended tray:  
4 stainless steel t.  
GN 1/1 40 mm



Total time:  
68'

PHASE									
1		0%	205°	15'	---	---	H	YES	C
2		40%	135°	(45')	80°	30°	L	YES	C
3		5%	190°	(8')	85°	---	H	YES	O
4									
5									
6									

## INGREDIENTS

Turkey thighs: 7.700 g  
Garlic: 30 g  
Rosemary: 50 g  
Thyme: 30 g  
Orange peel: 50 g  
Olive oil: 150 g  
Salt and pepper: 40 g

## PREPARATION

Prepare a mixture of herbs, garlic and orange peel, add salt and sprinkle evenly on the thighs adding oil. Let it marinate for a few hours.

Place the thighs on the trays.

Preheat the oven and cook following the parameters.