



CHICKEN THIGHS WITH PEAS SAUCE



Tested on model:
CDT-111E



Weight before cooking:
10.310 g
Weight after cooking:
9.350 g



Servings:
35 pcs



Recommended tray:
4 nonstick t. GN 1/1
40 mm



Total time:
57'

PHASE		%							
1		0%	205°	9'	---	---	H	YES	C
2		40%	125°	40'	---	---	L	YES	C
3		5%	190°	8'	---	---	H	YES	O
4									
5									
6									

INGREDIENTS

Fresh chicken thighs: 7.700 g
Peas sauce: 2.250 g
Diced potatoes: 650 g
Olive oil: 240 g
Salt and pepper: 120 g

PREPARATION

Remove any feathers or excess skin from chicken thighs, season with salt, pepper and oil and place them on the trays with the diced potatoes.

Preheat the oven.

Start the first cooking phase then add the peas sauce and finish phase 2 and 3 following the parameters.