

Chicken supreme with sweet potato puree and curly cabbage with bacon

Cuisine: Italian
Food category: Poultry





Author: Jaroslav Mikoška
Company: Retigo

Program steps

Preheating: 200 °C

1

Hot air

100 %

Termination by time

00:35 hh:mm

170 °C

100 %

2
remove the sweet potato and place the bacon with cabbage in

Hot air

100 %

Termination by time

00:10 hh:mm

180 °C

100 %

3
remove the bacon with cabbage and place the chicken in

Hot air

50 %

Termination by core probe temperature

65 °C

160 °C

100 %

Ingredients - number of portions - 1		
Name	Value	Unit
chicken supreme with bone	1	pcs
sweet potatoes	1	pcs
butter soft	100	g
salt	5	g
cabbage leaf, cleaned	1	pcs
bacon diced	50	g
olive oil	10	ml
a sprig of thyme	1	pcs
freshly ground black pepper, ground	1	g

Nutrition and allergens	
Allergens: 7	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, B6, C, D, E, K, Kyselina listová	

Directions

Put coarse salt into a vision pan, place the sweet potatoes with skin on on the top of that. Set Retigo combi oven on hot air mode, 170°C for about 35 minutes or until the potatoes are totally soft. Remove the soft potatoes from the vision pan, peel the skin and place the flesh into the mixer with butter, salt and pepper and mix it to a smooth puree. Put curly cabbage with chopped bacon salt and pepper into the enamelled GN container 40mm, set the combi for 180°C and roast for 10 minutes. Put salt, pepper all over the chicken supreme add chopped thyme, bit of olive oil and place on hot vision express grill on hot air mode 220°C, 50% flap valve, core probe to 65°C.

Nutritional value of one portion	Value
Energy	1156.4 kJ
Carbohydrate	1 g
Fat	127.6 g
Protein	1.8 g
Water	0 g

Recommended accessories



Enameled GN container



Vision Express Grill



Vision Pan