

Primatork's Dish

Cuisine: **Czech**
Food category: **Poultry**



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Program steps

Preheating: 225 °C

1

 Hot air

 10 %

 Termination by time

 00:08
hh:mm

 225 °C

 100 %



Ingredients - number of portions - 10		
Name	Value	Unit
chicken breast	1500	g
salt	25	g
chicken eggs	4	pcs
baguettes	400	g
rama combi profi	80	g
5 tbsp vegetable oil	160	g
butter soft	150	g

Nutrition and allergens	
Allergens: 1, 3, 7	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	557.6 kJ
Carbohydrate	24.1 g
Fat	34.9 g
Protein	38.6 g
Water	0 g

Directions

1. We cut the chicken breast into slices, lightly pound them, season with salt, and coat in beaten eggs and breadcrumbs cut into fine thin noodles.

2. We prepare the Vision Bake tray, which we first lightly grease with Rama Combi Profi blended with oil in a ratio of 1:2 using the Vision oil spray. On this prepared tray, we place the meat and apply a second spritz of oil. Then we place it in the combi steamer and fry using the aforementioned program. After frying, we brush the slices with clarified butter.

Recommended accessories



Vision Oil Spray Gun



Vision Bake