

# Rendang Chicken

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



Author: **Myat Ko ko**



## 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 |
|------|-------|------|
|------|-------|------|

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