Chicken Kathi Roll

eikon e1s

01:30

This recipe is available for:
- eikon® e2s HP (2000W)
- eikon® e1s

Accessories:
e1s/e2s Full Size Cooking Tray 32Z4080 (Black), 32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)

PROFILE

260 °C	Stage 1
Chilled 4°C	01:30
1 Piece	50 %
Partially Cooked	100 %

RECIPE

Ingredients

130	g	Chicken Leg boneless sliced
20	ml	Oil
2	g	Cumin Seeds
20	g	Onion sliced
2	g	Ginger chopped
2	g	Green Chilli chopped
2	g	Coriander fresh chopped
5	g	Salt
10	ml	Lemon Juice
1	pcs	Tortilla
2	g	Red Chilli Powder
1	g	Coriander Seeds

1. Food Preparation

Heat oil in a pan add cumin and coriander seeds and let them crackle. Add onion, ginger and green chilli and sauté them. Add chicken and chilli powder and cook until chicken is well-done. Finish with salt, coriander and lemon juice. Make sure that the mixture is well cooked and not watery. Chill the mixture for at least 1 hour. Place the cold mixture in the centre of the tortilla and roll it into a wrap. Brush the wrap with oil and place it on the tray.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the tray and serve.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.