

## Half Chicken in Paper Bag



**eikon® e1s**

**04:45**

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) Paper Bag

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- 260 °C
- Chilled 4°C
- 1 Piece
- From Raw

Stage 1

- 04:45
- 30 %
- 100 %

R  
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### Ingredients

- |       |                    |
|-------|--------------------|
| 500 g | Chicken halved     |
| 20 g  | Baking Salt Powder |
| 1 tsp | Ginger Powder      |
| 1 pcs | Paper Bag          |

### 1. Food Preparation

Season the chicken and let it marinate for at least 1 hour in the fridge. Place the chicken into the paper bag and fold the bag down to close. Place the bag on the tray.

### 2. Cooking Instruction

Cook as per oven profile.

### 3. Food Serving Instruction

After cooking remove the bag from the tray, open the bag, take the chicken out and serve.