


Chicken with Shitake and Oyster Sauce in Paper Bag



eikon® e2s

 01:10





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

P
R
O
F
I
L
E

-  275 °C
-  Chilled 4°C
-  1 Portion
-  From Raw

Stage 1

-  01:10
-  50 %
-  60 %

R
E
C
I
P
E

Ingredients

150 g	Chicken Leg boneless
30 g	Shitake
30 g	Oyster Sauce
20 g	Oil
1 tbs	Spring Onions
1 pcs	Paper Bag

1. Food Preparation

Cut the chicken in strips. Quarter the mushrooms. Cut the onions in strips. Mix all ingredients together, fill it 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

Remove the bag from the tray, open the bag, take the chicken out and serve.