

Chicken with Shitake and Oyster Sauce in Paper Bag



eikon® e1s

01:15

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 Portion
- From Raw

Stage 1

- 01:15
- 80 %
- 100 %

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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.