

## Reheat & Crisp Chicken Roulade stuffed with Mushrooms



**eikon® e1s**

**02:45**

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)

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- 260 °C
- Chilled 4°C
- 1 Portion
- Precooked

### Stage 1

Place the Chicken

- 02:15
- 100 %
- 100 %

### Stage 2

Add the Tomatoes

- 00:30
- 100 %
- 100 %

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### Ingredients

- 180 g Chicken Leg boneless
- 1 tbs Oyster Sauce
- 2 pinch White Pepper Powder
- 1 tbs Sesame Oil
- 3 pcs Shitake Mushrooms
- 3 pcs Button Mushroom
- 2 tbs Oil
- 1 pcs Garlic Clove finely chopped
- 1 tbs Light Soy Sauce
- 0.5 pcs Sweet mango ripe
- 1 tbs Mayonnaise
- 3 pcs Cherry Tomatoes
- 5 g Spring Onion Julienne
- 5 g Coriander

### 1. Food Preparation

Flatten the chicken using a meat tenderiser and marinate both sides with oyster sauce, white pepper and sesame oil. Let it rest for 30 minutes in a fridge. Sear the mushrooms and garlic in a hot pan with oil and season them with soy sauce and pepper. Place the chicken meat on a piece of clingfilm and put the chilled mushrooms into the centre of the meat and roll the meat into a wrap, make sure the mushrooms are well stuffed. Roll the clingfilm around the chicken wrap and secure both ends to achieve a sausage shape. Boil a pot with water, just enough to cover the chicken, and poach it for 15 minutes. Remove the clingfilm and chill it down. Blend the peeled and diced mango to a puree and mix it well with the mayonnaise. Place the chicken on the tray.

### 2. Cooking Instruction

Cook the chicken as per oven profile. Add the tomatoes after the first step.

### 3. Food Serving Instruction

Remove the cooked food from the tray and serve. Cut the chicken in half and use the tomatoes, spring onions, coriander and the mango-mayonnaise as garnish.