



Taste & Technology

Chicken Breast with Skin SV

Recipe number:

04.10.007

Starting material:

1000 g Chicken breast with skin

Seasonings & additives:

100 g LAFINESS Mango-Chili SG 588450

Processing procedure:

Marinate the chicken breast with skin in the marinade.
Place in the shrink bag, vacuum seal and cook.

Art. No.: 990550 shrink bag 400x600

Preparation:

Cook in a water bath at +75°C for 60 minutes.

Remove the cooked chicken breast from the bag and BBQ on all sides until crispy.

EU Food Information Regulation:

Chicken, rapeseed oil, seasoning, table salt, sugar, palm fat, acidifier: E 330 Citric acid, mango, natural flavouring, vinegar

Analysis:

Calorific value KJ	858 KJ
Calorific value Kcal	206 Kcal
Fat	14.0 g
Saturated fatty acids	3.1 g
Carbohydrates	1.4 g
Sugar	1.2 g
Protein	18.3 g
Sodium	0.6 g
Salt	1.4 g