


# Glaze Chicken Thighs with ginger and coconut juice















Cuisine: **South-East Asian**  
Food category: **Poultry**





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## Program steps


|             |   |   |   |   |  |   |   |  |  |
|-------------|---|---|---|---|--|---|---|--|--|
| Preheating: |   | 190 °C  |   |   |  |   |   |  |  |
| 1           |  Combination |  50 %  |  Termination by time |  00:20 hh:mm |  190 °C |  100 % |  |  |  |
| 2           |  Hot air     |  100 % |  Termination by time |  00:03 hh:mm |  180 °C |  100 % |  |  |  |

| Ingredients - number of portions - 10 |       |      |
|---------------------------------------|-------|------|
| Name                                  | Value | Unit |
| Chicken thighs                        | 1.2   | kg   |
| Ginger Julianne                       | 30    | g    |
| Minced garlic                         | 20    | g    |
| Brown sugar                           | 30    | g    |
| Fish sauce                            | 30    | ml   |
| Dark soy sauce                        | 30    | ml   |
| Coconut juice                         | 300   | ml   |
| Red chilli slice                      | 10    | g    |
| Black pepper crose                    | 10    | g    |
| Spring onions                         | 20    | g    |

Directions

Marinate all the ingredients together and sear for 5 minutes. Add coconut juice and braised for 15 minutes or until glazed. Sprinkle with black pepper crose and serve.

## Recommended accessories



Enameled GN container