

Chicken roulade with herbs and bacon

Cuisine: Czech

Food category: Poultry



Author: Vlastimil Jaša

Company: Retigo



Program steps

Preheating: 99 °C

1	Steaming	Termination by time	00:30	hh:mm	82 °C	+ 80 %	
2	Odbalte potravinářskou folii						
	Hot air	100 %	Termination by time	00:20	hh:mm	190 °C	+ 100 %

Ingredients - number of portions - 10

Name	Value	Unit
boneless chicken	1800	g
sprig of parsley	7	g
thyme	6	g
garlic	12	g
lemon	1	pcs
olive oil	25	ml
english bacon	200	g
salt	2	g
butter	100	g
ground black pepper, ground	1	g
rosemary	6	g

Nutrition and allergens

Allergens: 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, B6, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	417.6 kJ
Carbohydrate	4.5 g
Fat	32.6 g
Protein	25.8 g
Water	0 g

Directions

Wash the boneless chicken, dry it and season it with salt and pepper on both sides.

Put the parsley sprigs, dried rosemary, dried thyme, 3 spoons of olive oil, softened butter, juice and lemon zest into a tall mixing bowl. Mix everything with a stick blender. The resulting mixture should have the consistency of a paste.

Place the chicken skin side down on the work surface. Lightly cut the breast with a knife so that a single sheet is formed and lightly pound it with a meat mallet to a thickness of approx. 1.5 cm.

Coat the chicken plate with the prepared herb paste and place the bacon slices. Then we roll the sheet into the shape of a roll and wrap it in food foil.

In the first step, we pre-cook the roulade and then finish baking without the foil in the second step for color.

Recommended accessories



Vision Bake



GN container Stainless steel perforated