

Chicken Leek & Pancetta

Fricassee



Ingredients

500g bone-in chicken thighs
500g bone-in chicken drumsticks
10g **Verstegen Spicemix for Chicken**
10g **Verstegen Binding DS PURE**
250g **Verstegen Gratin Sauce**
250g **Verstegen Mushroom Sauce**
200g leek, chopped and washed
100g pancetta, diced

Method

Combine **Verstegen Spicemix for Chicken** and **Verstegen Binding DS PURE**, add to the chicken and coat well.

Add the remaining ingredients and mix.

Place into a boilable vacuum bag, vacuum pack and apply a piece of probe pad to the bag.

Steam in the Rational at 85°C with 100% steam for 1 hour 30 minutes.

Insert a probe through the probe pad and record the internal temperature for HACCP purposes.

Chill to fridge temperature within 90 minutes, then remove from the bag and display.

Cooking

Oven reheat covered at 170°C for 30–40 minutes, or until piping hot.

Verstegen adds that extra something.

