



Thyme and tomato chicken with pilau rice

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制备过程
烘烤的时间：
烘烤时间取决于
机器
份
电器

45 分钟
40 分钟

4
Combair SE 自 2015 年

Preparation

4 chicken thighs, skin-on, deboned
4 chicken drumsticks, skin-on, deboned
½ bunch of thyme
200 g shallots
200 g cherry tomatoes
2 cloves of garlic
200 ml cream
100 ml poultry bouillon
2 tbsp Maizena (cornflour)
Salt
Pepper
Nutmeg, ground

Pull the thyme leaves off the stalks. Peel the shallots and cut into half-rings. Cut the cherry tomatoes in half. Peel and crush the cloves of garlic.

Rub the chicken drumsticks with thyme and season with salt and pepper. Put the chicken in the porcelain dish. Add the tomatoes and shallots. Mix the cream, bouillon, garlic and cornflour together and season with salt, pepper and nutmeg. Pour the sauce over the ingredients in the porcelain dish.

将发酵桶预加热 湿热风 到 **170°C**

1 onion
1 clove of garlic
1 tbsp butter
250 g long-grain rice
600 ml vegetable bouillon
Salt





Peel and finely chop the onion and garlic. Heat the butter in a pan and briefly sweat the onion and garlic. Add the rice, sauté briefly, then pour in the bouillon and bring to the boil. Put the lid on the pan.

Put the pan with the chicken on the wire shelf in the preheated cooking space. Cook.

放入食物

在 湿热风 期间为 **170 40** 分钟°C

Serve the rice with the thyme and tomato chicken.

配件

Wire shelf

Porcelain dish ½ GN, depth 65 mm

附加信息

创建时间

11.12.2019