



Caesar salad with chicken

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 4

Salad

- 4 eggs
- 1 romaine lettuce, small
- 4 tbsp Parmesan, grated

Wash and cut the lettuce, then arrange on plates. Put the Parmesan to one side.

Place the eggs in the perforated cooking tray and put it into the cold cooking space. Steam.

Dampning 100°C i 18 Min.

Plunge the eggs into cold water, carefully shell them and put aside for garnishing.

Salad dressing

- 100 g aioli
- 2 tbsp fish sauce
- ½ lemon, juice and zest
- ½ bunch of chives

Wash, zest and juice the lemon. Rinse and finely cut the chives. Mix all the ingredients together and put to one side.

chicken

- 12 chicken fillets
- 2 tbsp olive oil
- Salt
- Pepper
- 4 bacon rashers
- 1 flatbread

Put the chicken fillets in the lined baking tray, drizzle with oil and season with salt and pepper.





Apparatet forvarmes

(For)varm ovnrummet til 230° C i Varmluft med damp

Cut the rashers of bacon into strips and place on the baking tray along with the chicken fillets. Put the tray into the cooking space. Bake.

Sæt bagværket ind

Varmluft med damp 230° C i 8 Min.

Rip the flatbread into chunky pieces, spread over the lined stainless steel tray. Put the tray into the hot cooking space. Continue to bake.

Tilsæt ingredienser

Varmluft med damp 230° C i 4 Min.

Arrange the chicken, bacon, flatbread and egg on the lettuce. Drizzle over the dressing and sprinkle over the Parmesan.

Tilbehør

Perforated cooking tray, 430 × 370 × 25 mm

Baking tray

Stainless steel tray

