Caesar salad with chicken

Receta de V-ZUG AG



Preparación
Tiempo de cocción
Porciones 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.

Cocción al vapor 100 °C durante 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.

Precalentamiento aparato

Aire caliente con inyección de vapor (230 °C)

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.

Introducir el producto de horneado

Aire caliente con inyección de vapor 230 °C durante 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.

Añadir ingredientes

Aire caliente con inyección de vapor 230 °C durante 4 Min.

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

Accesorios

Perforated cooking tray, 430 × 370 × 25 mm

Baking tray

Stainless steel tray

Información complementaria

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