Chicken supreme with sweet potato puree and curly cabbage with bacon

Cuisine: **Italian**
Food category: **Poultry**

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Program steps

Preheating: 200 °C

1	Hot air	100 %	Termination by time	00:35 hh:mm	170 °C	100 %	
2	remove the sweet potato and place the bacon with cabbage in						
	Hot air	100 %	Termination by time	00:10 hh:mm	180 °C	100 %	
3	remove the bacon with cabbage and place the chicken in						
	Hot air	50 %	Termination by core probe temperature	65 °C	160 °C	100 %	

Ingredients - number of portions - 1

Name	Value	Unit
chicken supreme with bone	1	pcs
sweet potato	1	pcs
butter	100	g
salt	5	g
small curly cabbage	1	pcs
bacon	50	g
olive oil	10	ml
sprig of thyme	1	pcs
black pepper	1	g

Directions

Put coarse salt into a vision pan, place the sweet potatoes with skin on on the top of that. Set Retigo combi oven on hot air mode, 170°C for about 35 minutes or until the potatoes are totally soft. Remove the soft potatoes from the vision pan, peel the skin and place the flesh into the mixer with butter, salt and pepper and mix it to a smooth puree.
Put curly cabbage with chopped bacon salt and pepper into the enamelled GN container 40mm, set the combi for 180°C and roast for 10 minutes.
Put salt, pepper all over the chicken supreme add chopped thyme, bit of olive oil and place on hot vision express grill on hot air mode 220°C, 50% flap valve, core probe to 65°C.

Recommended accessories

Enameled GN container

Vision Express Grill

Vision Pan