

Glaze Chicken Thighs with ginger and coconut juice

Cuisine: South-East Asian
Food category: Poultry





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Program steps

Preheating: 190 °C

1	 Combination	 50 %	 Termination by time	 00:20 hh:mm	 190 °C	 100 %	
2	 Hot air	 100 %	 Termination by time	 00:03 hh:mm	 180 °C	 100 %	

Ingredients - number of portions - 10		
Name	Value	Unit
Chicken thighs	1.2	kg
Ginger Julianne	30	g
Minced Garlic	20	g
Brown Sugar	30	g
Fish sauce	30	ml
Dark soy sauce	30	ml
Coconut juice	300	ml
Red chilli slice	10	g
Black Pepper	10	g
Spring onions	20	g

Directions

Marinate all the ingredients together and sear for 5 minutes. Add coconut juice and braised for 15 minutes or until glazed. Sprinkle with black pepper crose and serve.

Recommended accessories

