

BEECH OVENS

SELECTED BY THE WORLD'S LEADING HOTELIERS



Smoked Chicken

Name of dish:	Smoked Chicken	
Cooking Temperature:	150°C	
Cooking method:	Smoking	Preparation Time: 10mins
Number of portions:	4	Cooking Time: 10-12mins
		Time total:30mins



<i>Ingredients</i>				<i>Method</i>
Item	Amount	UOM- Kg/MI/Each		
Chicken breast	1	kg	1	Season the chicken breast and arrange
wood chips		as required		on a wire rack.
			2	Place rack on a drip tray.
			3	Place wood chips in metal pan or flame
				proof tray and ignite on the gas hob.
			4	When a good smoulder is achieved,
				place the chips in the oven along with
				the chicken.
			5	Place the plug door in the mouth of the
				oven to contain the smoke in the chamber.
			6	Smoke for 10-12 mins until chicken is cooked.