



Chicken drumstick meal (camp)



Serves: 50

Ingredients (include brand)	Amounts		Common allergens present	Ingredient substitution options
	Quantity	Units		
Chicken drumsticks	2	per portion		
Smoked paprika	3-4	Tbsp		
Potatoes (preferably red)	8kg	kg		
Dried thyme leaves	2	Tbsp		
Frozen broccoli	4	kg		
Frozen cauliflower	4	kg		
Orgran gravy mix	200	g		
Olive oil (Carbonell)	100	ml		

Procedure

- Step 1: Lay 30 pieces of drumsticks head to toe in each gastronorm tray.
- Step 2: Season chicken drumsticks with salt, pepper and paprika up to 24 hours ahead.
- Step 3: Cover with cling wrap and store in cool room until required.
- Step 4: Add ¼ cup hot water to each tray of drumsticks and drizzle with olive oil.
- Step 5: Cook drumsticks at 180°C with 30% steam for approx. 45 mins.
- Step 6: Check drumsticks to ensure core temperature is over 80°C.
- Step 7: Turn oven to 100°C with no humidity and let drumsticks rest for up to 60 mins coming into service.
- Step 8: Poor off most of the chicken stock in tray, strain and store in cool room for future use. Chill, remove fat and freeze.
- Step 9: If needed, heat drumsticks back up at 200°C for several minutes until hot for serving.

Vegetables

- Step 1: Cut potatoes evenly into medium sized chunks (4-5 pieces per portion).
- Step 2: Tip potatoes into a large bowl and add olive oil, dried thyme, salt and pepper. Toss well.
- Step 3: Evenly spread out potatoes on baking tray lined with baking paper.
- Step 4: Cook potatoes at 200°C for approx. 60 mins until golden brown. Turn occasionally.
- Step 5: Place broccoli in deep gastronorm tray. Steam at 120°C with 100% humidity for 8-10 mins.
- Step 6: Place cauliflower in deep gastronorm tray. Steam at 120°C with 100% humidity for 10-12 mins.
- Step 7: Season with salt to serve.

Gravy

- Step 1: Mix gravy powder with scant COLD water to make a smooth paste.
- Step 2: Boil 2L water, which in gravy paste. Boil for approx.. 1 min to thicken.
- Step 3: Reduce/turn off heat and old until service OR
- Step 4: Cover pot with lid/foil and place in food warmer approx. 80°C. Stir every 20-30 mins. The sauce should not split and will hold for at least 60 mins.

Common allergens present:

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|---------------------------------------|-------------------------------------|------------------------------------|-------------------------------------|------------------------------------|
| <input type="checkbox"/> Milk (dairy) | <input type="checkbox"/> Egg | <input type="checkbox"/> Fish | <input type="checkbox"/> Crustacean | <input type="checkbox"/> Mollusc |
| <input type="checkbox"/> Sesame | <input type="checkbox"/> Lupin | <input type="checkbox"/> Soy | <input type="checkbox"/> Peanut | <input type="checkbox"/> Wheat |
| <input type="checkbox"/> Barley | <input type="checkbox"/> Oats | <input type="checkbox"/> Rye | <input type="checkbox"/> Gluten | |
| Tree nuts: | | | | |
| <input type="checkbox"/> Almond | <input type="checkbox"/> Brazil nut | <input type="checkbox"/> Cashew | <input type="checkbox"/> Hazelnut | <input type="checkbox"/> Macadamia |
| <input type="checkbox"/> Pecan | <input type="checkbox"/> Pine nut | <input type="checkbox"/> Pistachio | <input type="checkbox"/> Walnut | |