

Serves 50

Ingredients	Quantity	Common allergens present	Alternative ingredients/modifications
Chicken drumsticks	2 per portion		
Smoked paprika	3-4tbsp		
Potatoes (preferably red)	8kg		
Dried thyme leaves	2tbsp		
Frozen broccoli	4kg		
Frozen cauliflower	4kg		
Orgran gravy mix	200g		
Olive oil	100mL		

## Method

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



## Vegetables

1. Cut potatoes evenly into medium sized chunks (4-5 pieces per portion).
2. Tip potatoes into a large bowl and add olive oil, dried thyme, salt and pepper. Toss well.
3. Evenly spread out potatoes on baking tray lined with baking paper.

4. Cook potatoes at 200C for approx. 60 minutes until golden brown. Turn occasionally to ensure even cooking.
5. Place frozen broccoli in deep gastronorm tray. Steam at 120C with 100% humidity for approx. 8-10 minutes.
6. Place frozen cauliflower in deep gastronorm tray. Steam at 120C with 100% humidity for approx. 10-12 minutes.
7. Season with salt to serve.

### Gravy

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

Common allergens present:

- |                                     |                                 |                                    |                                 |                                   |
|-------------------------------------|---------------------------------|------------------------------------|---------------------------------|-----------------------------------|
| <input type="checkbox"/> Wheat      | <input type="checkbox"/> Gluten | <input type="checkbox"/> Egg       | <input type="checkbox"/> Peanut | <input type="checkbox"/> Tree nut |
| <input type="checkbox"/> Cow's milk | <input type="checkbox"/> Fish   | <input type="checkbox"/> Shellfish | <input type="checkbox"/> Sesame | <input type="checkbox"/> Soy      |
| <input type="checkbox"/> Lupin      |                                 |                                    |                                 |                                   |