

# Chicken breast SPRINGTIME

*ready to cook, suitable for pan and barbecue*



recommended  
by our Chef de  
cuisine!

### Material:

chicken breasts, without skin

### Seasoning:

chicken breast (6% brine with phosphate and **KNUSPERKRUSTE OG**,  
*art.-code 493/49 0002*)

18 g/kg **HÄHNCHENGOLD**, spice salt, *art.-code 402/10 0003*

7 g/kg **ZITRONENPFEFFER**, spice salt, *art.-code 402/48 0001*

### Manufacture:

Mix the two spice salts and season the chicken breasts evenly.

### Chef de cuisine tip:

Do not exceed a temperature of 4 °C during manufacture.

### Hygiene recommendation:

Working materials that have been in contact with raw poultry should be cleaned afterwards carefully with hot water and should be disinfected. Perfect for this is our **CARNELIT DESINFEKTIONSMITTEL**, *art.-code 415/00 0001*.

### Notes:

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