

A CHICKEN IN A JAR

CHICKEN COOKING

SOUS VIDE COOKED
62°C TO 60°C

BRINE MIX

MIX ALL

MINERAL WATER 4 L

BRINE 6H

SALT FINE 250 G

SUGAR FINE 125 G

SALT 40 G

CELERY SALT 2,5 G

SHALLOT SEASONING

SHALLOTS SOAKED IN JEREZ 2H MIN

SHALLOTS 6 PC

SEASON BEFORE SERVE

JEREX XANTHAN ND

GOOD OLIVE OIL ND

THAI SALT ND

CRACK PEPPER ND

KAFFIR LIME SALT

SALT MALDON 100 G

KAFFIR LIME ZEST 10 G