

# Plating Guide - Sous Vide Black Chicken Thighs

served with thyme & honey nage, roasted mushroom & spicy aioli

## Ingredients

- Black chicken
- Tea rice
- Onion slaw
- Sesame dressing
- Garnish



## Plating Steps



1. Heat aluminum tins in preheated 275F oven for 20 minutes, with the lid off.
2. Flip rice on to plate.
3. Cut chicken on a bias and stand it up next to rice.
4. Add onion slaw on top of rice.
5. Dress dish with sesame dressing.
6. Garnish with beet root, micro greens and flowers.

NOTE: Oven calibrations may vary. Please adjust the suggested heating instructions to suit your equipment.