

COOKING TIMES

 MARINATED PRODUCTS	 175°C/350°F	 205°C/400°F	 205°C/400°F
Medaillons	40-45 min	22-25 min	25-30 min
Skewers	30 min	10 min	15-20 min
Supremes	30-35 min	15-25 min	20-25 min
Strips	15-18 min	10-13 min	5-8 min
Boneless Thighs	20-25 min	20-30 min	15-20 min

 SAUSAGES	 175°C/350°F	 185°C/370°F	 205°C/400°F
Chicken Sausages (regular size)	12-15 min	12-15 min	12-15 min
Chicken Sausages (jumbo size)	15-18 min	15-18 min	18-20 min

 WHOLE CHICKEN AND CUTS	 175°C/350°F	 190°C/375°F	 205°C/400°F
Wings	45-60 min	20-30 min	20-30 min
Drumsticks	35-45 min	25-30 min	30-45 min
Legs	35-45 min	25-30 min	30-45 min
Half Chicken	55-75 min	55 min	60-75 min
Whole Chicken	20-25 min / lb	60 min	60 min

- ✦ **BBQ:** The meat will come off the bone easily halfway through cooking. Indirect cooking prevents the skin from charring too quickly.
- ✦ **Whole chicken cooked in an air fryer:** 190°C (375°F) for 45 minutes (for a chicken weighing 1.2 to 1.4 kg), breast-side down for 30 minutes, then flip and cook for another 15 minutes.
- ✦ Cooking time for our products may vary depending on weight or type of appliance used.
- ✦ Thermometer allows you to accurately check if the internal cooking temperature of 74°C (165°F) has been reached and ensure that the chicken is safe to eat.



CHICKEN
AS IT SHOULD BE

Ferme des
Voltigeurs