

Cooking times meat and chicken

BEEF MEAT		
Beef roast slice	Fry / grill	4 -6 min
Beefsteak	Fry / grill	3 -5 min
Entrecote	Fry/ grill	3 – 4 min
Hamburger	Fry/grill	4 – 8 min
Loin roll	Fry/ grill	25 – 30 min
Liver	Fry/grill	4 – 5 min
Thenderlion	Fry/grill	3 – 5 min
Rib steak	Stew /	120 – 150 min
Roastbeef	Roasting	20 – 30 min
Beef minced	fry /grill	10 – 12 min
Beef sausage	Fry/ grill	10 – 12 min
Schnitzel	Fry / grill	4 min
Stewingmeat (sukade)	Fry / grill	150 min
Chopped steak	Fry / grill	8 min
Pork		
Pork fryingsausage	Fry/ grill	10 / 12 min
Steak of filet	Fry/grill	4 / 6 min
fricaneau	Fry / grill	45 min
Minced meat	Fry/grill	12 / 15 min
Frying steak	Fry/grill	8 / 10 min
Pork chop lean (SIRLION	Fry/grill	6 / 8 min
Liver	Fry/grill	8 / 10 min
Meat for fried rice	Fry/ stirrfry	4 min
Pork chop shoulder	Fry	8 – 10 min
Slavink	Fry	12 – 15 min
Smoked sausage	Slowly heating	20 min
Schnitzel non coated	Fry/grill	3 – 4 min
Porklion	Fry/grill	10 – 12 min
Porkstew piece	Fry/grill	45 min
Pork steak	Fry/grill	4 – 6 min.
Lam		
Leg of lam	Roast	45 – 50 min
Minced lam	Fry/grill	10 – 12 min
Lamchop (kotelet)	Fry/grill	5 min
Shoulder	Stew	90 min
Sadel	Roast	20 – 30 min
Veal meat		
Entrecote / striplion	Fry/ grill	6 / 8 min
Liver	Fry/grill	6 – 8 min
Tonque	Cooking	90 min
Chicken meat		
Drumstick with skin	Roast/fry/	25 – 35 min
Chicken (whole ,with skin)	Roast/fry/	60 min per kilo
Chickenfilet	Fry/grill	15 min
Chickenliver	Stirfry	10 min
Chickenleg with skin	Roast	45 – 50 min
Chickenschnitzel	Fry	10 min