



Authentic Peruvian Rotisserie Marinade Sauce !

Known throughout the world as Peruvian Grilled Chicken, Roast Chicken, Peruvian Chicken, Charcoal Chicken; Whatever the name, "**Pollo a la Brasa**" is one of the most famous dishes of Peruvian cuisine.

Our product has been awarded with the "**Marca Perú**" (Peruvian Brand) and we are proud to wear the logo for being unique and with excellent export quality. You do not have to add anything!

We are the producers of the "**CHEF MARTINI**®" Rotisserie Marinade Sauce 100% Made in Peru and also Exporters. We provide the traditional and exquisite flavor of the Peruvian flag dish "Pollo a la Brasa", supporting Companies, Restaurants and Homes around the world.

CHEF MARTINI® It comes in 4 different presentations:



195gr
(7oz)



320gr
(11oz)



1 Gal 4kg
(70oz)



5 Gal 21kg
(352 oz)

Produced and distributed in Peru by:

Product with Export Quality

Contact



Direct: +1 (877) 833-6644
eMail: Contact@ChefMartini.us
Buy it OnLine:
<https://www.chefmartini.us/sauce/>



CHEF MARTINI™



It is ready... You do not need to add anything!

Preparation

"CHEF MARTINI®" Marinade Sauce 100% Made in Peru to cook the famous Peruvian dish **"Pollo a la Brasa"**

To get a golden chicken, use our exclusive **"CHEF MARTINI®"** marinade sauce that contains our secret ingredients, you don't need to add anything at all!

We recommend using 1 or 2 oz. (56gr. or 112gr.) Per chicken average 3.5 lbs (1 ½ kls.). You can also use it on any meat!

Preparation: For a chicken from 3.5 Lbs (1 ½ kls) Remove excess fat and wash only with water. Dry well, using paper towels. Apply our marinade sauce inside the thoracic cavity (very important), under the skin (very important) and cover over the skin. You do not need to add anything else!

Marinate the chicken overnight or at least 4 hours. before cooking.

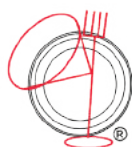
Refrigerate the container after opening, or store it at an ambient temperature of 50° F (10° C) out of reach of the light.

Shelf Life of our product is 12 months.

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Rotisserie Marinade Sauce



CHEF MARTINI™



It's so good that just the oven in your house is enough!

Preparation

IN HOUSE:

- * For "Conventional" ovens at home, cook it at 450° F (232° C) for 1½ hrs. Flip the chicken every 30 minutes.
- * For small "Rosticeros" ovens at home, cook at 500° F (260° C) for 1 ¾ hrs. or 2 hrs.
- * For "Microwave" ovens, cook it in High for 1 ¾ hr. Flip the chicken every 15 minutes. Use a plastic tray (not metallic) to get the juices drop.



7oz
(195gr) **Good for**
3 Chickens



11oz
(320gr) **Good for**
6 Chicken

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Preparation

RESTAURANTS, GRILLING OUT and COMMERCIAL:

- * For coal ovens in "Restaurants", cook it at 536° F (280° C) for 1½ +hrs. Spray small amounts of water on the coal to impregnate the smell of smoke.
- * For "Grilled or Country", cook out at 500° F (260° C) for 1¼ +hrs. Spray small amounts of water on the coal to impregnate the smell of smoke.



**1 Gal 4kg
(141 oz)**

**Good for
70 Chickens**



**5 Gal 21kg
(705oz)**

**Good for
352 Chickens**

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