

Chicken wings



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This recipe is available for:


- Convotherm mini

Accessories:

1/1 GN Roasting and baking tray with drip drain, non-stick coating, useable on both sides, Flat, 3055630

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-  Chilled 4°C
-  1 Full Tray
-  From Scratch

 Combi-steam

 00:05 | -

 2

Stage 1
160 °C

 Convection

 00:12 | -

 2

 3

Stage 2
210 °C

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Ingredients

| | | |
|-----|-------|---------------------|
| 1,5 | kg | Chicken wings fresh |
| 2 | tsp | Paprika powder |
| 1 | tsp | Cilli powder |
| 1 | tsp | Salt |
| 1 | pinch | Pepper |
| 5 | tsp | Oil |

1. Food Preparation

Marinate the fresh chicken wings with paprika powder, salt, pepper, chili powder and oil. Let them marinate over night in the fridge. Place the chicken wings on a black baking tray and put them in the preheated Convotherm.

2. Cooking Instruction

Dispense them on the tray so that they don't overlap.

3. Food Serving Instruction

Serve the chicken wings with a nice BBQ dip and some fries.