

Stuffed Chicken Wings



🕒 17:42

This recipe is available for:

- Convotherm maxx

Accessories:

- 1/1 GN Baking tray, perforated, non-stick coating, Flat, 3055633

P R O F I L E

- ❄️ Chilled 4°C
- ✂️ 4 Full Trays
- 🍳 From Scratch

🔥 Combi-steam

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🌀 1

Stage 1
130 °C

🔥 Convection

🕒 00:05 | -

🌀 2

🌀 2

Stage 2
180 °C

R E C I P E

Ingredients

4	pcs	Deboned Chicken Wings
100.07	g	Minced Pork
9.92	g	Cilantro Root
9.92	g	Garlic
2	g	White Pepper

1. Food Preparation

Mix finely chopped cilantro root, garlic, and white pepper with minced pork and stuff it into deboned chicken.

2. Cooking Instruction

Place stuffed chicken on a baking tray non-stick coating. Put in the oven and cook as profile.

3. Food Serving Instruction

Place on top mashed potato, steamed broccoli, carrot, and cauliflower served with sweet and sour sauce.