Retigo Combionline | Cookbook | Poultry 6. 4. 2020

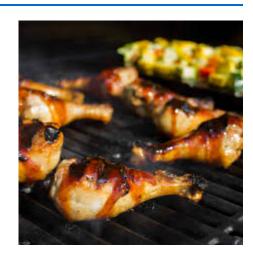
# Sticky barbecue chicken wings and drumsticks

Cuisine: Chinese

Food category: Poultry

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Company: Retigo



## Program steps Preheating: 250 °C **SSP** Combination **3** 150 100 $\overline{\mathbf{X}}$ 1 50 Termination by 00:15 hh:mm brush with rest of the marinade **>>>** Hot air 00:15 **3**0 Termination by **∄**\$ 200 X time

### Name Value Unit chicken drumstick 6 pcs 6 chicken wings pcs clear honey 30 g 3cm piece fresh root ginger, peeled and 1 pcs grated garlic clove, crushed 1 pcs 3 chinese five spice g 15 soy sauce ml orange marmelade 10 g 1 grated orange zest g sesame oil 15 ml

Ingredients - number of portions - 6

# Directions

Slash the chicken drumsticks three to four times each with a sharp knife and place in a bowl with the chicken wings. Mix together all of the marinade ingredients and pour over the chicken. Leave to marinate for at least 2 hours, or overnight if you can, turning occasionally.

Once it has marinated, preheat Retigo combi oven on a combi mode 50%, 250C with Retigo Vision grill in, after preheating reduce the temperature down to 150C and cook for about 15 minutes. Open the door, brush with the marinade, turn and shut the door. The second step will be on hot air mode 30%, 200C for another 15 minutes.

To check it is cooked, pierce a drumstick with a skewer: if

the juices are still pink, carry on cooking.

# Recommended accessories

