Crispy Chicken Drumstick

Cuisine: **Chinese** Food category: **Poultry**



Author: Gary CHIU Company: Retigo Asia

Program steps

Pr	eheating:	210 °C						
1	\$\$\$\$ Hot air		 ∡ 50 %	N Termination by core probe	M 85	°C 8≎ 190		
				temperature			°C %	

Ingredients - number of portions - 10

Name	Value	Unit
chicken legs	300	g

Crispy Marinade Recipe

Name	Value	Unit
garlic powder	15	g
onion powder	15	g
olive oil	200	ml
ground white pepper	3	g
cornstarch	100	g
cornstarch	100	g
squash powder	50	g
rice wine	100	ml
ground hot paprika	10	g
five spices	3	g
sea-salt	5	g

Nutrition and allergens

Allergens: Minerals: Ca, Fe, K, Mg Vitamins: A, D, E, K	
Nutritional value of one portion	Value
Energy	149.4 kJ
Carbohydrate	20.4 g
Fat	6.1 g
Protein	7.4 g
Water	0 g

Directions

 \diamondsuit Cut the joint bone of the chicken bone leg, marinate more delicious and cook faster

 \diamondsuit Marinate the chicken bone leg with all the seasonings for at least 24 hours

Put the chicken legs on the stainless steel grill for cooking, and make the chicken skin smooth and beautiful
The marinated crispy pulp should be able to be grilled on the chicken legs, the thicker and crispier it is
Use the probe to cook, the equipment automatically

detects the production quantity, and the time is more accurate

Recommended accessories

