

Buffalo Hot Wings

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




Author: **Gary CHIU**
Company: **Retigo Asia**





Program steps


Preheating: 175 °C


1

 Combination


 40 %

 Termination by time

 10:00 mm:ss

 160 °C

 90 %



Ingredients - number of portions - 10		
Name	Value	Unit
chicken wings	1	kg

seasoning recipe		
Name	Value	Unit
american classic hot wing sauce	300	ml

Nutrition and allergens	
Allergens:	
Minerals:	
Vitamins:	
Nutritional value of one portion	Value
Energy	201 kJ
Carbohydrate	0 g
Fat	14 g
Protein	19 g
Water	0 g

Directions

- ◇ Clean the chicken wings/wing legs, marinate in white wine to remove the fishy smell, and drain the water for later use
- ◇ Buffalo Hot Wing Sauce Pickled Vacuum Massage for 1 hour, let stand for 24 hours to taste
- ◇ Spicy wing sauce is marinated together with chicken wings. If marinated for a long time, water will come out and the taste will become lighter.
- ◇ Therefore, after marinating the spicy chicken wings, the sauce needs to be reapplied during the baking process to achieve color and flavor
- ◇ American hot wings sauce is relatively thin, it is recommended to apply it once before baking, and then apply it again after 5 minutes

Recommended accessories



Stainless wire shelving