

# 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 %	
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## 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

## Recommended accessories



Stainless wire shelving

## 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