

Honey Yakitori

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



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



Program steps

Preheating: 195 °C

1

 Combination

 60 %

 Termination by time

 10:00 mm:ss

 180 °C

 90 %



Ingredients - number of portions - 10		
Name	Value	Unit
boneless chicken	270	g

Honey Sauce Recipe		
Name	Value	Unit
sweet bean sauce	30	g
oyster sauce	15	g
soy dipping sauce	15	ml
rice wine	15	ml
honey	15	ml
sugar	20	g
freshly ground black pepper, ground	5	g
garlic	10	g
ginger root, peeled and finely chopped	10	g

Nutrition and allergens	
Allergens:	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, B6, C, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	57.5 kJ
Carbohydrate	4.3 g
Fat	2.6 g
Protein	4 g
Water	0 g

Directions

◇ Drain the boneless chicken drumsticks and cut into pieces suitable for skewers

◇ Marinate the chicken drumsticks to remove the smell of the sauce and marinate for at least 12 hours

◇ It is recommended to soak in water and drain when using wooden skewers, but not to use iron skewers

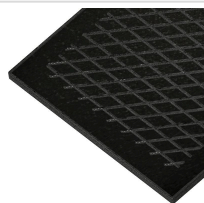
◇ It is recommended to use a baking tray to avoid sauce dripping

◇ The cooking time counts down to 5 minutes, open the door and brush honey to help increase the flavor and evenly color

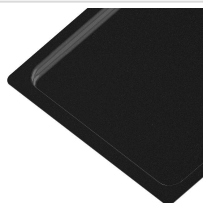
Recommended accessories



Vision Grill Diagonal



Vision Grill



Vision Bake



Vision Express Grill