

# Honey Yakitori

Cuisine: **Chinese**

Food category: **Poultry**

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 Company: **Retigo Asia**



## Program steps

Preheating: **195 °C**

1	 Combination	 60 %	 Termination by time	 10:00 mm:ss	 180 °C	 90 %	
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## 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

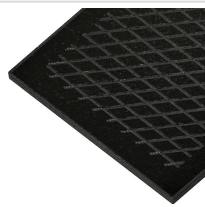
## Directions

- ◊ 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