

Salt Grilled Crispy Chicken Skewers

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



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Program steps

Preheating: 265 °C

1

 Combination

 30 %

 Termination by time

 05:00 mm:ss

 250 °C

 90 %



Ingredients - number of portions - 10		
Name	Value	Unit
rice wine	20	ml
sea-salt	5	g
ground white pepper	5	g
lemon	1	pcs

Nutrition and allergens	
Allergens: Minerals: Ca, Co, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, Kyselina listová	
Nutritional value of one portion	Value
Energy	1.9 kJ
Carbohydrate	0.3 g
Fat	0 g
Protein	0.1 g
Water	0 g

Directions

◇ Cut boneless chicken drumsticks into chunks suitable for skewers

◇ Marinate the chicken drumsticks with rice wine for 10 minutes

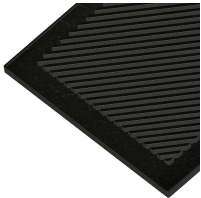
◇ It is recommended to soak in water and drain when using wooden skewers, but not to use iron skewers

◇ After the chicken drumsticks are drained and skewered, sprinkle sea salt and white pepper on both sides evenly for seasoning

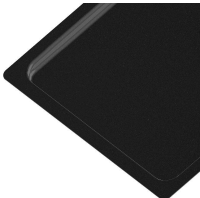
◇ Use a non-stick flat baking pan, fry the chicken skin down and fry until golden brown

◇ Crispy chicken skin and juicy meat, served with lemon wedges and sea salt, easy to make izakaya dishes

Recommended accessories



Vision Grill Diagonal



Vision Bake