

# 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 %	
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## 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