

# K-Pop Korean BBQ Drumsticks

Cuisine: Other  
 Food category: Poultry

Author: Steve Shih  
 Company: Retigo Asia Limited



## Program steps

Preheating: 230 °C

1 Combination 50 % Termination by core probe temperature 85 °C 210 °C + 80 %

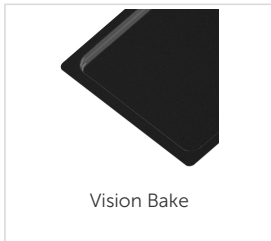
## Ingredients - number of portions - 5

Name	Value	Unit
Chicken, Drumsticks	1	kg
Poultry seasoning	30	g
Korean bbq sauce	50	g
Korean mix lettuce	30	g
White sesame seeds	5	g

## Directions

1. Select core probe mode, set 85 °C and close door to begin preheating.
2. In a bowl, mix the cleaned drumsticks with poultry seasoning and place onto a pre-oiled Vision Bake 1/1.
3. When ready, remove drumsticks and toss in a large stainless steel bowl with the Korean bbq sauce and sesame seeds. Place into serving containers and garnish with lettuce.

## Recommended accessories



zQÄS0nrr0J, n87as'u.(s0Q; \Sb