

Crispy Chicken Drumstick

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



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Program steps

Preheating: 210 °C

1

 Hot air

 50 %

 Termination by core probe temperature

 85 °C

 190 °C

 100 %



Ingredients - number of portions - 10		
Name	Value	Unit
chicken legs	300	g

Crispy Marinade Recipe		
Name	Value	Unit
garlic powder	15	g
onion powder	15	g
olive oil	200	ml
ground white pepper	3	g
cornstarch	100	g
cornstarch	100	g
squash powder	50	g
rice wine	100	ml
ground hot paprika	10	g
five spices	3	g
sea-salt	5	g

Nutrition and allergens	
Allergens: Minerals: Ca, Fe, K, Mg Vitamins: A, D, E, K	
Nutritional value of one portion	Value
Energy	149.4 kJ
Carbohydrate	20.4 g
Fat	6.1 g
Protein	7.4 g
Water	0 g

Directions

◇ Cut the joint bone of the chicken bone leg, marinate more delicious and cook faster

◇ Marinate the chicken bone leg with all the seasonings for at least 24 hours

◇ Put the chicken legs on the stainless steel grill for cooking, and make the chicken skin smooth and beautiful

◇ The marinated crispy pulp should be able to be grilled on the chicken legs, the thicker and crispier it is

◇ Use the probe to cook, the equipment automatically detects the production quantity, and the time is more accurate

Recommended accessories



Vision Bake