

Yakitori Chicken Wing Skewers

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



Author: **Gary CHIU**
Company: **Retigo Asia**



Program steps

Preheating: 265 °C

1

 Combination

 30 %

 Termination by time

 05:00 mm:ss

 250 °C

 100 %



Ingredients - number of portions - 10

Name	Value	Unit
whole chicken	30	pcs

seasoning recipe

Name	Value	Unit
sake	100	ml
sea-salt	5	g
ground white pepper	5	g

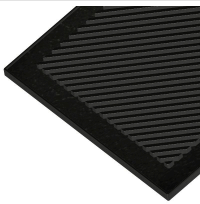
Nutrition and allergens

Allergens:	
Minerals:	
Vitamins:	
Nutritional value of one portion	Value
Energy	1.9 kJ
Carbohydrate	0.3 g
Fat	0 g
Protein	0.1 g
Water	0 g

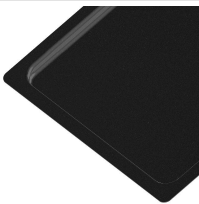
Directions

- ◇ It is recommended to soak in water and drain when using wooden skewers, but not to use iron skewers
- ◇ Season and marinate the chicken wings for 4 hours, then absorb the water and set aside
- ◇ The butterfly knife in the chicken wings is cut in half from the middle, and then connected in half, using wooden skewers to skewer
- ◇ It is recommended to use an omelette pan to make it. The omelette pan does not need to be preheated, and it can be cooked directly in the oven
- ◇ The hole size of the chicken wing string omelette plate is just right, use deep frying until golden brown

Recommended accessories



Vision Grill Diagonal



Vision Bake