

Crispy Chicken Drumstick

Cuisine: Chinese

Food category: Poultry



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Company: Retigo Asia



Program steps

Preheating: 210 °C

1	Hot air	50 %	Termination by core probe temperature	85 °C	190 °C	100 %	
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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
corn flour	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

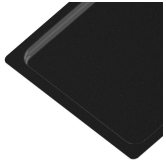
Allergens:
Minerals: Ca, Fe, K, Mg
Vitamins: A, D, E, K

Nutritional value of one portion	Value
Energy	150.2 kJ
Carbohydrate	19.2 g
Fat	6.3 g
Protein	8.1 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