


Spicy Crispy Baked Chicken Legs

Cuisine: Chinese
Food category: Poultry



Author: Gary CHIU
Company: Retigo Asia



Program steps

Preheating: 205 °C

1

 Hot air

 100 %

 Termination by time

 30:00 mm:ss

 190 °C

 100 %



Ingredients - number of portions - 5

Name	Value	Unit
chicken legs	250	g

Name	Value	Unit
garlic powder	15	g
onion powder	15	g
mixed spice powder	30	g
vegetable oil	200	ml
cornstarch	100	g

Nutrition and allergens

Allergens:
Minerals: Cu, Mg, P
Vitamins: A, C, D, E, K

Nutritional value of one portion	Value
Energy	193.7 kJ
Carbohydrate	25.9 g
Fat	5.1 g
Protein	10.9 g
Water	0 g

Recommended accessories



Stainless wire shelving

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 flat net for cooking, and make the chicken skin even 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 production quantity is automatically detected by the equipment, and the time is more accurate.