

# Buffalo Hot Wings

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



Author: Gary CHIU

Company: Retigo Asia



## Program steps

Preheating: 175 °C

1

 Combination

 40 %

 Termination by time

 10:00 mm:ss

 160 °C

 90 %



| Ingredients - number of portions - 10 |       |      |
|---------------------------------------|-------|------|
| Name                                  | Value | Unit |
| chicken wings                         | 1     | kg   |

| seasoning recipe                |       |      |
|---------------------------------|-------|------|
| Name                            | Value | Unit |
| american classic hot wing sauce | 300   | ml   |

| Nutrition and allergens          |        |
|----------------------------------|--------|
| Allergens:                       |        |
| Minerals:                        |        |
| Vitamins:                        |        |
| Nutritional value of one portion | Value  |
| Energy                           | 201 kJ |
| Carbohydrate                     | 0 g    |
| Fat                              | 14 g   |
| Protein                          | 19 g   |
| Water                            | 0 g    |

Directions

◇ Clean the chicken wings/wing legs, marinate in white wine to remove the fishy smell, and drain the water for later use

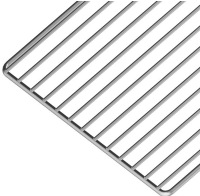
◇ Buffalo Hot Wing Sauce Pickled Vacuum Massage for 1 hour, let stand for 24 hours to taste

◇ Spicy wing sauce is marinated together with chicken wings. If marinated for a long time, water will come out and the taste will become lighter.

◇ Therefore, after marinating the spicy chicken wings, the sauce needs to be reapplied during the baking process to achieve color and flavor

◇ American hot wings sauce is relatively thin, it is recommended to apply it once before baking, and then apply it again after 5 minutes

## Recommended accessories



Stainless wire shelving