

# K-Pop Korean BBQ Drumsticks

Cuisine: Other  
Food category: Poultry

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## Program steps

Preheating: 230 °C

1	Combination	50 %	Termination by core probe temperature	85 °C	210 °C	80 %	
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## Ingredients - number of portions - 5

Name	Value	Unit
Chicken, Drumsticks	1	kg
Poultry seasoning	30	g
Korean bbq sauce	50	g
Korean mix lettuce	30	g
White sesame seeds	5	g

## Directions

- 1.Select core probe mode, set 85 °C and close door to begin preheating.
- 2.In a bowl, mix the cleaned drumsticks with poultry seasoning and place onto a pre-oiled Vision Bake 1/1.
- 3.When ready, remove drumsticks and toss in a large stainless steel bowl with the Korean bbq sauce and sesame seeds. Place into serving containers and garnish with lettuce.

## Recommended accessories



Vision Bake