



GRILLED CHILI HONEY DUCK WINGS



QimiQ VORTEILE

- Reduces skin formation
- Problem-free reheating possible
- Enhances the natural taste of added ingredients



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leicht

ZUTATEN FÜR 4 PORTIONEN

DUCK WINGS

12 Stück

- 2 QT** QimiQ Marinade
- 1 EL** Chinese Five Spice
- 1 TL** rote Chiliflocken, zerkleinert
- 2 TL** Kosher Salz
- 2 TL** schwarzer Pfeffer, gemahlen
- 2 EL** Pflanzenöl
- 6 EA** Green Onion Tops, fein geschnitten

HOISIN & GREEN ONION SAUCE

- 1 Tasse(n)** Hoisin
- 1 Tasse(n)** Mirin
- 0.5** Rice Wine Vinegar
- 1 EL** rote Chiliflocken, zerkleinert
- 2 EL** Brauner Zucker
- 6 Stück** Green Onion Bottoms, in dünne Scheiben geschnitten

ZUBEREITUNG

1. Duck Wings

- 1) Marinate the wings in the QimiQ Marinade overnight.
- 2) In a bowl, toss them in the Chinese Five Spice, Chili Flake, Kosher Salt, Black Pepper, and Vegetable Oil.
- 3) Allow resting for 2 hours.
- 4) Fry at 350 till golden brown.
- 5) Toss in the Hoisin & Green Onion Sauce and grill until the desired doneness.
- 6) Top With Green Onions.

2. Hoisin & Green Onion Sauce

- 1) Mix all ingredients in a sauce pan, cook until thick enough to coat the wings stirring constantly.