



GRILLED CHILI HONEY DUCK WINGS



QimiQ AVANTAGES

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



20



INGRÉDIENTS POUR 4 PORTIONS

DUCK WINGS

12

- 2 QT QimiQ Marinade
- 1 cs Chinese Five Spice
- 1 TL rote Chiliflocken,
- 2 TL Kosher Salz
- 2 TL Poivre noir, moulues
- 2 cs Huile végétale
- 6 EA Green Onion Tops, coupé fin

HOISIN & GREEN ONION SAUCE

- 1 Hoisin
- 1 Mirin
- 0.5 Rice Wine Vinegar
- 1 cs rote Chiliflocken,
- 2 cs Sucre brun
- 6 Green Onion Bottoms, in dünne Scheiben geschnitten

PRÉPARATION

1. Duck Wings

- 1) Marinade 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.