



GRILLED CHILI HONEY DUCK WINGS



QimiQ AVANTAGES

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



20



simplement

INGRÉDIENTS POUR 4 PORTIONS

DUCK WINGS

12

2 QT QimiQ Marinade

1 cs Chinese Five Spice

1 cc Flocons de piment rouge,

2 cc

2 cc Poivre noir, moulues

2 cs Huile végétale

6 EA Green Onion Tops, coupé fin

HOISIN & GREEN ONION SAUCE

1 tasse Hoisin

1 tasse Mirin

0.5 Rice Wine Vinegar

1 cs Flocons de piment rouge,

2 cs Sucre brun

6 Green Onion Bottoms, coupé en fines tranches

PRÉPARATION

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.