



GRILLED CHILI HONEY DUCK WINGS



QimiQ VANTAGGI

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



20



sempliment

INGREDIENTI PER 4

DUCK WINGS

12

2 QT QimiQ Marinade

1 Chinese Five Spice

1 Fiocchi di chili rosso,

2

2 Pepe nero,

2 Olio vegetale

6 EA Green Onion Tops,

HOISIN & GREEN ONION SAUCE

1 Hoisin

1 Mirin

0.5 Rice Wine Vinegar

1 Fiocchi di chili rosso,

2

6 Green Onion Bottoms, in dünne Scheiben geschnitten

PREPARAZIONE

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.