



# BLUE CHEESE STUFFED CHICKEN WINGS



## QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Enables more fluid absorption in farces
- Firmer and more stable fillings
- Full taste with less fat content



25



medium

## INGREDIENTS FOR 1089 G

<b>50 g</b>	QimiQ Classic
<b>453.59 g</b>	Chicken wings
<b>250 g</b>	Chicken thigh meat, ground
<b>1.5 g</b>	Salt
<b>0.5 g</b>	White pepper, ground
<b>100 g</b>	Statesboro blue cheese, crumbled

## FOR THE BATTER

<b>115 g</b>	Corn starch
<b>35 g</b>	All purpose flour
<b>4.4 g</b>	Baking powder
<b>3.1 g</b>	Salt
<b>1.45 g</b>	White pepper
<b>1</b>	Egg(s)
<b>25 g</b>	Bread crumbs (optional)

## METHOD

1. Prepare the chicken wings by cutting the skin around the bone and pushing the meat and skin down and away from the bone. Set aside and chill.
2. Place the fine ground chicken thigh meat into a food processor. Add the salt, pepper and QimiQ Classic, and blend until a smooth forcemeat consistency has been achieved.
3. Place the mixture into a mixing bowl and, using an ice bath to keep the mixture cold, fold in the blue cheese crumbles.
4. Pipe the mixture in between the chicken meat and bones pulling the meat and skin back to the top. Chill the stuffed wings until needed.
5. For the batter: mix all the ingredients together well.
6. Dip the chilled stuffed wings lightly into the batter, roll in the Panko and fry until golden brown.
7. Serve with your favorite dipping sauce.