



CHICKEN WINGS



Tested on model:
CDT-107E



Weight before cooking:
3.240 g
Weight after cooking:
2.500 g



Servings:
16 pz



Recommended tray or
grill:
2 stainless steel t.
GN 1/1 20 mm



Total time:
26'

| PHASE | | | | | | | | | |
|-------|--|-----|------|-----|-----|-----|---|-----|---|
| 1 | | 20% | 165° | 15' | --- | --- | L | YES | C |
| 2 | | 0% | 180° | 6' | --- | --- | H | YES | C |
| 3 | | 5% | 190° | 5' | --- | --- | H | YES | O |
| 4 | | | | | | | | | |
| 5 | | | | | | | | | |
| 6 | | | | | | | | | |

INGREDIENTS

Chicken wings: 2.850 g
 Minced garlic: 10 g
 Honey: 50 g
 Barbecue aroma: 20 g
 Chopped tomato sauce: 200 g
 Salt and pepper: 20 g
 Olive oil: 100 g

PREPARATION

Wash the chicken wings carefully and let them dry.

Meanwhile prepare a marinade with the remaining ingredients, then season the wings evenly and let them marinate for at least two hours.

Preheat the oven.

Place the wings on the tray with the skin on the top side and make sure they do not overlap.

Cook following the parameters.