

CHICKEN DRUMETTES

EQUIPMENT

BAKING TRAY, CAKE RACK, MIXING BOWL, WHISK,
MICRO PLANE OR GRATER, PASTRY BRUSH

INGREDIENTS

1KG CHICKEN DRUMETTES, 30GM SOY SAUCE, 30GM HOI SIN SAUCE, 30GM HOT CHILLI SAUCE,
2GM SESAME OIL, 3CM PIECE OF GINGER, 3 SPRIGS CHOPPED CORIANDER, FRIED SHALLOTS

METHOD

PLACE THE CAKE RACK OVER A BAKING TRAY AND LAY THE CHICKEN OUT EVENLY. PLACE IN A PRE-HEATED OVEN STEAM SETTING 100 DEGREES FOR 10 MINS

GRATE THE GINGER INTO A SMALL MIXING BOWL AND ADD ALL THE LIQUID INGREDIENTS AND WHISK TO COMBINE AND SET ASIDE

ONCE THE CHICKEN HAS STEAMED REMOVE FROM THE OVEN AND SET ON THE BENCH TO AIR-DRY FOR 10 MINS

ONCE DRIED BRUSH OVER THE GLAZE AND PLACE IN PRE-HEATED OVEN COMBI MODE 220 DEGREES FOR 10 MINS

REMOVE AND GLAZE AGAIN AND RETURN TO THE OVEN SAME TEMPERATURE FOR 12 MINS

ONCE COOKED PLACE THE DRUMETTES ON A PLATE SPRINKLE OVER CORIANDER AND SHALLOTS AND SERVE

HINTS & TIPS

- THIS IS A CHEAP OPTION FOR THE START OF A B.B.Q AND CAN BE SERVED COLD
- IF YOU CAN'T FIND THE DRUMETTS CUT DOWN CHICKEN WINGS AND USE THESE INSTEAD