



buffalo wings in hot sauce

roast/bbq



cooking time from: 15 minutes

method

Remove your chicken wings out of the packaging and bring to room temperature.

Preheat the oven 240°C / 220°C fan-assisted (gas 8), BBQ for direct grilling or air fryer set to 200°C.

To oven roast place the chicken wings onto a roasting tray and cook for 30 minutes until fully cooked through and the skin crispy.

For air fryer cook for 25 minutes.

To BBQ cook over direct heat turning regular until well charred and cooked through.

Serve straight away.

serving suggestions

Blue cheese dressing and celery sticks are the classic combo or go simple, buttered corn and sea salt.

for best results, roast this cut

Oven Temperatures	°C	°F	Gas Mark
Very Cool	140°C	275°F	1
Warm	160°C	325°F	3
Fairly Hot	190°C	375°F	5
Hot	220°C	425°F	7
Very Hot	240°C	475°F	9

The core temperature is measured from the centre of the meat. For perfect cooking and measuring internal temperatures, we recommend a 'Meater+ Wireless Thermometer'. Available in our pantry now.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!

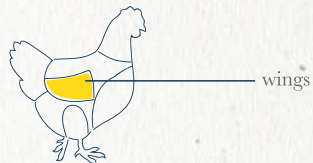


Jeff Baker

Executive Development Chef

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