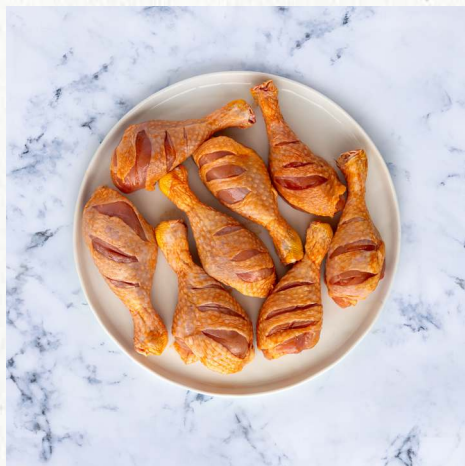




Chinese style chicken drumsticks

roast/griddle/bbq/air fry



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

cooking time from: 20 minutes

method

Remove the chicken out of the packaging.

Preheat the oven to 180°C fan-assisted or 200°C without a fan (gas 6).

Place on a roasting tray and cook for 30 mins or until the chicken is cooked through and piping hot.

air fry method

Remove the chicken out of the packaging.

Air fry 200°C for 20 mins until the chicken is cooked through and piping hot.

Remove from the air fryer, season with sea salt and serve straight away.

serving suggestions

Serve with a egg fried rice and soy dipping sauce.

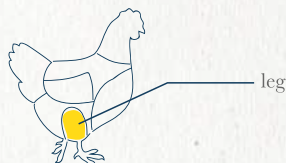
for best results, air fry this cut

Core Temperatures	Out of the Oven	After Resting
Well Done	65-68°C	72-75°C

eat
better
meat™



Explore our wide range of innovative and forgotten cuts and choose the breed that best suits your palate at farmison.com/our-meat



Share your kitchen creations with #eatbettermeat

f t i p farmisonuk