Chicken wings with teriyaki sauce



Consejo del chef

Brush again with teriyaki sauce and garnish with sesame seeds and chopped chives to taste. Awesome!

Raciones para 4

- ❏ **200 ml** Soy sauce
- ❏ **80 ml** Rice vinegar
- ❏ **120 ml** Sake
- ❏ **20 ml** Sesame oil
- ❏ **4** Tablespoons of brown sugar
- ❏ **10 gr** Fresh ginger
- ❏ **10 gr** Fine cornstarch
- ❏ Water
- ❏ **600 gr** Chicken wings
- ❏ Salt
- ❏ Pepper
- ❏ Teriyaki sauce
- ❏ White sesame
- ❏ Fresh chives

1. For the teriyaki sauce: put together the soy sauce with rice vinegar, sesame oil, sake, brown sugar, and a slice of ginger in a saucepan.
2. Bring it to a simmer, low the heat, and cook for 15 minutes more over medium heat to evaporate sake alcohol and to combine flavours. Then, remove the ginger slices.
3. Dissolve cornstarch into cold water, pour into the saucepan and heat again until it thickens, stirring constantly. Set aside.
4. Season the clean chicken wings with salt and pepper, brush with teriyaki sauce, and place them on the FryMaster oven tray. Cook in the preheated oven with the AirFry function at 180 °C for 15 minutes. Increase the temperature to 200 °C and cook for five more minutes.

Chef's Notes

https://cookinglovers.teka.com/en/receta/alitas-de-pollo-con-salsa-teriyaki-hechas-con-la-funcion-airfry/