



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/>

