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CHEF'nBOX STEP BY STEP

Crispy Fried Chicken Wings

The wings are pre-cooked for straightforward preparation. Easy to portion and serve, making them well suited to busy kitchens where speed and consistency matter.

1

Prepare your ingredients. No need to defrost the wings, freeze to fry. Fry the wings in oil at 175°C for 5 - 8mins or until the internal temperature reaches 74°C.



2

In a bowl add half the sauce of your choice and toss the wings



3

Sprinkle on top with sesame seeds and chives.



4

Plate & Serve with the second half of the sauce.

