


## Chicken Wings in Paper Bag Salt baked



**eikon® e2s**

 02:15





This recipe is available for:

- eikon® e2s HP (2000W)
- eikon® e1s

Accessories:




- Paper Bag
- Ceramic Dish with the Salt

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-  275 °C
-  Chilled 4°C
-  1 Portion
-  From Raw




### Stage 1

Preheat the Salt in the Ceramic Dish

-  01:00
-  100 %
-  100 %

### Stage 2

Add the Paper Bag to the Salt

-  01:15
-  50 %
-  100 %

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### Ingredients

- 6 pcs Chicken Wings
- 20 g Baking Salt Powder
- 1 tsp Yellow Ginger Powder
- 1000 g Sea Salt
- 1 pcs Paper Bag

### 1. Food Preparation

Season the chicken wings and let it marinate for at least 1 hour in the fridge. Place the wings into the paper bag and fold the bag down to close. Fill the salt into a ceramic dish. Place the bag on top of the hot salt.

### 2. Cooking Instruction

Preheat the salt as per oven profile. After Step 1 add the bag and continue to cook as per oven profile.

### 3. Food Serving Instruction

Remove the bag from the salt, open the bag, take the chicken out and serve.