

**Miele**

# Chicken stock and wings

By Shannon Bennett

**25 minutes**

Preparation time

**1 hour**

Cooking time

**4 servings**

Serves



## INGREDIENTS

### Chicken Stock

900 g chicken wings  
3 litres water

### Chicken Wings

500 g chicken wings (reserved from  
chicken stock recipe)  
100 ml buttermilk

### Seasoning

10 g ground oregano  
15 g chilli powder  
15 g dried ginger  
8 g dried turmeric  
15 g black pepper, ground  
30 g salt  
30 g smoked paprika  
30 g onion powder  
2 tablespoons plain flour

## METHOD

### Chicken Stock

1. Place all ingredients into a deep solid steam tray.
2. Place in the Pressure Steam Oven and pressure steam at 120°C for 45 minutes.
3. Remove chicken from the Pressure Steam Oven and rest the wings in the refrigerator.
4. Pass the liquid through a sieve and reserve.

### Chicken Wings

1. Pre-heat the oil in a large pot on medium-high heat, Induction setting 7 (180°C).
2. In a small bowl, combine all seasoning ingredients.
3. Place the buttermilk in a shallow tray and submerge the wings so they are evenly covered, carefully drain the wings and coat in the spice seasoning.
4. Once the oil is at temperature, gently place chicken wings into the hot oil and cook for 1 minute, or until golden brown.
5. Remove chicken from the pot and drain oil off with a paper towel