


Grilled lemongrass chicken wing

Cuisine: **South-East Asian**
Food category: **Poultry**

















Author: [Myat Ko ko](#)



Program steps

Preheating: 200 °C

1	 Combination	 30 %	 Termination by time	 05:00 mm:ss	 190 °C	 100 %	
2	 Hot air	 100 %	 Termination by time	 03:00 mm:ss	 200 °C	 100 %	

Ingredients - number of portions - 10		
Name	Value	Unit
chicken wings	30	pcs
lemongrass paste	100	ml
Garlic puree	100	ml
Pulm sugar	70	g
Salt	100	g
freshly ground black pepper	20	g
fish sauce	50	ml
oyster sauce	50	ml

Directions

Step 1- Marinate chicken wing with all the ingredients together and let it rest for 1 hour.

Step 2- Select combination mode and place the vision express grill in the oven and pre heat will take place.

Step 3- When see the loading sign place the marinated chicken wing on the vision express grill.

Step 4- Once cooked the oven will buzz off and ready to serve.

Recommended accessories



Vision Express Grill