

Curry Drumettes

Imagine biting into crispy chicken drumettes with a crunchy coated skin that gives you a distinct spicy curry flavoured aftertaste.

1 Portion



Easy

🕒 up to 5 Min.



Ingredients:

For Curry Drumettes:

- 8 Chicken Drumettes
- 1 Dr. Oetker Nona Fried Chicken Curry
- 1 Egg

- 1 Clean and drain excess water of drumettes.
- 2 Coat drumettes with whipped egg, set aside for 15 minutes.
- 3 Preheat cooking oil to 180°C in a wok.
- 4 Coat drumettes with Dr. Oetker Nona Fried Chicken Flour Curry and fry until golden brown.