

Flamming Chicken Drumettes

A blend of curry powder and fried chicken batter will bring a unique spice factor to this culinary experience.

1 Portion    Easy  up to 5 Min.



Ingredients:

For Chicken:

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

For Flaming Sauce:

2 tbsp Cooking Oil
50 ml Oyster Sauce
1 tsp Dark Sweet Soy Sauce
1 tbsp Coarse Black Pepper

- 1 Clean and drain excess water of drumettes. Coat drumettes with whipped egg, set aside for 15 minutes.
- 2 Clean and drain excess water of drumettes. Coat drumettes with whipped egg, set aside for 15 minutes.
- 3 Clean and drain excess water of drumettes. Coat drumettes with whipped egg, set aside for 15 minutes.
- 4 Clean and drain excess water of drumettes. Coat drumettes with whipped egg, set aside for 15 minutes.
- 5 Clean and drain excess water of drumettes. Coat drumettes with whipped egg, set aside for 15 minutes.
- 6 Clean and drain excess water of drumettes. Coat drumettes with whipped egg, set aside for 15 minutes.