

Piri-Piri chicken drumsticks |

Recipe for 12 Tapas

Description

Note

You can allow 1 drumstick per person (up to 2 if they are small).

Perfect core temperature for cooked chicken (with bone) is 72 to 74°C

Ingredients

Chicken

- 12 Unit(s) Chicken wings
- 2 Clove(s) Chopped garlic
- 6 Sprig(s) Coriander
- Salt and pepper

Piri-piri sauce

- 1 Unit(s) Lime juice
- 50 Ml Olive oil
- 30 Ml White balsamic vinegar
- 1 Tsp Cayenne pepper
- 1 Clove(s) Chopped garlic
- 1 Tsp Paprika
- 1 Tsp Chili flakes
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

Chicken

Chop the garlic and the cilantro, mix with olive oil, salt and pepper and rub the chicken with the mix. Put the chicken on a baking tray and cook in the oven for 45 minutes.

Piri-Piri sauce

Mix all the ingredients, best 12 hours in advance.

Plating

Put the chicken on a plate, cover with sauce and garnish with young sprouts

Bon appétit!