

Bunte Hähnchenhaxen – colourful chicken drumsticks

ready to cook



recommended
by our Chef de
cuisine!



Material:

chicken drumsticks

Würzung:

100 g/kg **SALVIA WÜRZMARINADE**, art.-code 410/70 0002

100 g/kg **AMERICAN WÜRZMARINADE**, art.-code 410/23 0008

100 g/kg **CURRY WÜRZMARINADE**, art.-code 410/14 0009

100 g/kg **AKROPOLIS GYROS- WÜRZMARINADE**, art.-code 410/12 0006

Manufacture:

Wash the drumsticks and dry well with tissue papers.

Now marinate according to taste with the different **WÜRZMARINADEN**.

Finish with a collar of aluminium foil. Marinating time in the cooling is 6 hours.

Gewirzmillen[®]

Bunte Hähnchenhaxen – colourful chicken drumsticks

ready to cook

Chef de cuisine tip:

To keep the colour stability inside the sales counter, do not exceed a temperature of 4 °C during manufacture.

Take the meat in time out of the cooling before barbecuing so that the meat can condition to the room temperature otherwise the following cooking time will change.

Preheat the electro, gas or wood barbecue grill and barbecue each side for about 6–7 minutes. Take care that the temperature is not too high.