

## Chicken Wings in Paper Bag Salt baked



**eikon® e2s**

**02:15**

This recipe is available for:

- eikon® e2s HP (2000W)
- eikon® e1s

Accessories:

- Paper Bag
- Ceramic Dish with the Salt

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- 275 °C
- Chilled 4°C
- 1 Portion
- From Raw

### Stage 1

Preheat the Salt in the Ceramic Dish

- 01:00
- 100 %
- 100 %

### Stage 2

Add the Paper Bag to the Salt

- 01:15
- 50 %
- 100 %

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### Ingredients

- 6 pcs Chicken Wings
- 20 g Baking Salt Powder
- 1 tsp Yellow Ginger Powder
- 1000 g Sea Salt
- 1 pcs Paper Bag

### 1. Food Preparation

Season the chicken wings and let it marinate for at least 1 hour in the fridge. Place the wings into the paper bag and fold the bag down to close. Fill the salt into a ceramic dish. Place the bag on top of the hot salt.

### 2. Cooking Instruction

Preheat the salt as per oven profile. After Step 1 add the bag and continue to cook as per oven profile.

### 3. Food Serving Instruction

Remove the bag from the salt, open the bag, take the chicken out and serve.