

Miele

Korean chicken wings with kimchi and gochujang mayonnaise

By Miele

30 minutes plus marinating time

Preparation Time

40 minutes

Cooking Time

4

Serves



INGREDIENTS

Chicken wings

3 cm piece ginger (15 g), finely grated
2 tsp sesame oil
125 ml (½ cup) soy sauce
1 tbsp apple vinegar
2 tbsp mirin
2 tbsp raw sugar
2 tbsp honey
2 cloves garlic, grated
1 tbsp gochujang paste
1 kg chicken wings, tips removed and drumette separated from wings

Gochujang mayonnaise

80 g (? cup) whole egg mayonnaise
2 tbsp gochujang paste

To serve

Homemade or store bought kimchi
Sesame seeds and sliced spring onions,
to serve

METHOD

Chicken wings

1. Whisk all marinade ingredients together in a bowl and then toss in chicken wings to coat. Cover and refrigerate overnight.
2. Preheat oven on Moisture Plus at 180°C with 3 manual bursts of steam.
3. Spread the wings evenly on the perforated baking tray and place into the oven on shelf position 3 and place a universal under the wings on shelf level 5. Release 1 burst of steam immediately. Release the second burst after 15 minutes and the third burst after 30 minutes.
4. Continue cooking for a further 10 minutes.
5. Remove from the oven and rest for 10 minutes.

Gochujang mayo

1. In a small bowl, combine all ingredients. Stir well.

To serve

1. Sprinkle chicken wings with sesame seeds and spring onion and serve alongside some kimchi and gochujang mayo.

Additional appliance method

Oven with AirFry

- Miele's new AirFry function (available in selected ovens) creates crispier results compared to using the regular Fan Plus setting.
- This recipe can be cooked using the same setting as above but using AirFry instead of Moisture Plus with Fan Plus. Cooking times may be reduced.

Hints and tips

- Gochujang is a Korean red chilli paste available from Asian grocery stores.
- Kimchi is a staple in Korean cuisine as a traditional side dish made from salted and fermented vegetables and is available from Asian grocery stores.
- The wings are baked on the perforated tray so they crisp all around, preventing the need to turn. If you do not have one use an oven rack instead.
- This is also a great recipe for chicken skewers, simply dice 600g of chicken thighs, marinade and place onto bamboo skewers. Cooking time may need to be reduced, depending on the size of the skewers.