



Buffalo Chicken Wings pt1

Gaggenau Appliance: Combi-Microwave Oven

Heating Modes: Convection + Microwave

Speed Mode/Convection

Preparation Time: 10 minutes

Cooking Time: 20 minutes

Makes: 6 servings

For the wings:

3 lbs (1.5 kg) chicken wings split into individual drumettes and wings

1 tbsp Kosher salt

½ tsp freshly cracked pepper

½ tsp garlic powder

2 (30 g) tbsp butter, melted

1 (15 mL) tbsp vegetable oil

For the buffalo sauce:

8oz (250 g) room temperature, unsalted butter cut into small cubes

1 5 oz (150 mL) jar Frank's Original Hot Red Sauce

1 tbsp honey or sugar

To cook the chicken wings:

Place the 2 tbsp of butter in a small oven-safe bowl, cover and place on the floor of the oven. Using the left control knob select the 90w power option. Using the right control knob change the time to 5 minutes and touch play.

Remove the butter and heat the oven to cook the chicken. Using the left control knob select the Convection mode. Using the right control knob, set the oven to preheat to 375°F and touch Play.

Toss the seasoned chicken wings with the melted butter and oil and spread the wings onto the glass oven tray or a rimmed metal baking pan and place the tray in the oven on rack position 2, counting up from the bottom.

Setting the Sequential Cooking Operation:

Touch the 1 - 5 symbol in the top left corner of the display to program the cooking sequence. Program the first sequence, Convection 375°F + 360W microwave power and set the timer for 10 minutes.

Use the orange arrow in the top left corner to toggle to the next sequence. Program the second sequence, Convection 425°F and set the timer for 10 minutes

Touch the Play symbol to begin cooking. When the timer has elapsed, remove the wings from the oven and set aside.

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Buffalo Chicken Wings pt2

Gaggenau Appliance: Combi-Microwave Oven

Heating Modes: Convection + Microwave

Speed Mode/Convection

Preparation Time: 10 minutes

Cooking Time: 20 minutes

Makes: 6 servings

Buffalo chicken wings are a perfect snack or party appetizer and cooking the wings with a combination of convection and microwave power reduces the cooking time and yields succulent, perfectly cooked wings.

For crispy skin, let the chicken sit uncovered in the refrigerator overnight to dry out. For best results, pat the chicken dry with paper towels, season the wings with the dry seasoning and place them on a pan loosely covered with wax paper and refrigerate overnight or at least 6 hours prior to cooking. Bring the wings to room temperature before cooking.

When several oven modes and temperature changes are used in a recipe, the Sequential operation option (1-5 in the top left corner of the display) can be used. Once the cooking modes, temperature and time are programmed in the oven will make the changes automatically.

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To make the buffalo sauce:

Combine the butter, hot sauce and honey in a 2-cup capacity glass container with a cover. To melt the butter use the left control knob to select the 90W option and using the right control knob, change the time to 5 minutes and touch Play.

When the butter has melted, pour the butter mixture over the wings and fold the wings in the sauce so they are evenly covered and place the tray with the wings back into the oven.

With the left control knob change the mode to Convection, and select 425°F with the right control knob and heat the wings for 3 - 4 minutes before serving.

Tip: If you wish to create a crisper crust on the chicken, coat the seasoned chicken pieces in 1 tbsp of baking powder and omit adding the butter and oil to the wings. The baking tray can be lined with parchment for easy clean-up.