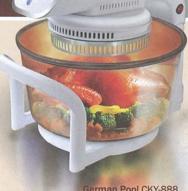




DIY Hot Wings - The Real Gastronomic Sensation

Hot wings can only be American Buffalo wings? Not if you have a vision of world delicacies. Be adventurous and try this wing recipe with hot black bean sauce from Guizhou, southwestern China. All you have to do is to marinate the wings and put them into German Pool Multi-Purpose Halogen Cooking Pot. Thanks to the state-of-the-art far infrared cooking technology, in only 15 minutes, wings loaded with exotic flavour are ready to be served sizzling hot. Equipped with multiple functions that practically replace all major kitchen appliances, even baked desserts and casserole can be made within 1 touch. Saving hassles. time and space in the kitchen, This Multi-Purpose Cooking Pot Is Your Ultimate Choice.



German Pool CKY-888 Multi-Purpose Halogen Cooking Pot

Chicken Wings in Hot Black Bean Sauce

Ingredients 🖔

- Chicken Wings Hot Black Bean Sauce
- **Chopped Garlic**
- Shaoxing Wine Chicken Powder
- Dark Soy Sauce



Cut chicken wings into halves



Mix chicken wings with the rest of the ingredients and marinate for 10 minutes.



Put chicken wings into the halogen cooking pot, set temperature to 180°C and timer to 10 minutes.



Flip wings and bake for another 5 minutes, serve when sizzling hot.

GERMAN POOL KITCHEN CABINETRY & HOME APPLIANCES SHOWROOM

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