

9 1772077 645002

ISSN 2077-645-4

crave

H O N G K O N G



ISSUE 36

04 / 2013

HK\$25

**Mouthwatering
International
Recipes**

Exotic Cuisines
in Hong Kong

Gastro Tours:
**Great Culinary
JOURNEYS**

Istanbul's
Romantic Allure

TRAVEL

in Style

**GERMAN
POOL**



Homemade Appetizer in Style

Drumsticks in Sweet Lemon Sauce

Health Benefits ♡

This sweet lemon sauce is high in vitamin C which strengthens immune system, facilitates wound-healing and improves dental health

Time Required ⌚

15 Minutes



German Pool CKY-888
Multi-Purpose Halogen Cooking Pot

DIY Sweet & Sour Starter – An Intense Appetite Stimulation

So you think battered chicken is not a good starter because it's a heavy load of calories? It all depends on the way you make it. Try this light and healthy chicken drumstick recipe with the help of German Pool Multi-Purpose Halogen Cooking Pot. Thanks to the state-of-the-art far infrared cooking technology, without a pot of cooking oil, drumsticks come out deep-fried crunchy in just 15 minutes. Serving with tantalizing sweet lemon sauce, these chicken drumsticks are more appetizing than ever. 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.

Drumsticks in Sweet Lemon Sauce

Ingredients 🍴

- Chicken drumsticks
- Corn starch
- Vegetable oil
- Ginger wine
- Chicken powder
- Grated garlic
- Salt
- Lime juice
- Grapefruit soda
- Custard powder



1 Marinate chicken drumsticks with ginger wine, chicken powder, grated garlic and salt. Coat evenly with corn starch and brush on vegetable oil.



2 Put drumsticks into the halogen cooking pot, set temperature to 200°C and timer to 10 minutes. Flip drumsticks and bake for another 5 minutes.



3 While baking, bring lime juice and grapefruit soda to boil. Sift in custard powder. Mix well and remove from heat.



4 Run the sweet lemon sauce through a drainer. Dish drumsticks and pour the sweet lemon sauce. Serve.

GERMAN POOL KITCHEN CABINETRY & HOME APPLIANCES SHOWROOM

Hong Kong

G/F, 22 Morrison Hill Road,
Wanchai, Hong Kong
T. +852 3110 2030

Room 2-4, Upper G/F, Newport Centre,
116 Ma Tau Kok Road,
Tseung Kwan O, Kowloon
T. +852 2773 2828

Shop 327-328,
Level 3, HomeSquare,
Shatin, N.T.
T. +852 5802 5070

G/F Wing Ming Industrial Centre,
15 Cheung Yue Street,
Lai Chi Kok, Kowloon
T. +852 2370 3189

China

3/F, Takshun Plaza, Nanguo East Road,
Shunde, Foshan, Guangdong
T. +86 757 2980 8308



www.germanpool.com