



CWKFMK COOKING GUIDE

In a large bowl, add 1KG of washed, cut and dried wings

Flavour the chicken wings:

Add the seasoning mix to the bowl and toss by hand to coat th wings evenly.

Mix the batter:

Add the batter mix to the seasoned wings and do not mix before Adding 255ml of really cold water on top of the batter & seasoned wings.

combine all ingredients preferably by hand, making sure all the wings are fully coated before frying and the the batter is smooth.

Fry the chicken wings:

Make sure oil is heated to 180 degrees Celsius and Carefully add 6–8 pieces of chicken wings at a time, making sure not to overcrowd the pan and allow to cook

Timer:

Fry the wings for 8 minutes, or until they are golden brown and crispy.

You can use a slotted spoon to move them around and prevent them from sticking or carefully break them up when you have one minute cooking time remaining

Drain the excess oil:

Use a slotted spoon to remove the wings from the oil and place them on a paper towel-lined plate to drain excess oil.

Serve and enjoy:

Serve the wings hot for best result and eat with our honey sweet heat sauce or use one of your favourites, and enjoy!

Remember to handle the hot oil carefully and avoid overcrowding the pan, as this can cause the oil temperature to drop and make the wings greasy. With a little practice, you'll be able to fry delicious chicken wings that are crispy on the outside and juicy on the inside in no time !