



Buffalo Chicken Wings



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 20 MINUTES



SERVES: 4

Ingredients

1 kg chicken wings

Cooking oil spray

½ celery

Buffalo Sauce

150ml Frank's hot sauce

50g unsalted butter

Blue Cheese Sauce

125g Stilton blue cheese, crumbled

½ cup mayonnaise

1/3 cup sour cream

1 tbsp buttermilk

½ lemon, juiced

Cracked pepper

Salt

Method

Using a sharp knife remove the tip of your chicken wing and dispose of, then find the connecting joint of the wing and slice through it, repeat this for all wings. Line a baking tray with paper towel and place the wings on top then cover with extra paper towel. We want to remove any excess moisture from the skin of the chicken wings as this will impede on the wings crispiness while cooking.

Transfer the wings skin side up onto the NEFF Air Fry tray and give them a light spray with cooking oil. Place the Air Fry tray into your oven on shelf level 3 and place the universal pan on shelf level 1 to catch the drips. Select the Air Fry function at 220°C and cook for 20 minutes.

Meanwhile make your buffalo sauce by combining the hot sauce and butter together in a small saucepan. Cook the sauce on the cooktop on a low temperature, induction level 2 while constantly stirring for 5 minutes or until butter has completely melted. Turn off the cooktop and set the sauce aside for later.

Make the blue cheese sauce by mixing all the ingredients together in a small bowl and set aside for later.

Wash and cut your celery into batons to serve with your wings.

Once the chicken has cooked allow to rest for 5 minutes before placing your

wings into a large mixing bowl. Cover the wings with your buffalo sauce and toss until liberally coated. Serve the wings onto a large serving plate with a side of blue cheese sauce and celery batons.

Notes

Beautifully crisp and spicy chicken wings using NEFF's Air Fry function. If you aren't a fan of spice try some smoked BBQ sauce instead!