



Crispy Coconut Chicken Wings with Spicy Tomato Sauce



DIFFICULTY: EASY



PREPARATION TIME: 10 MINUTES



COOKING TIME: 45 MINUTES



SERVES: 4 - 6

Ingredients

Chicken wings

16 chicken wings, tips removed and jointed to make two pieces
 125 ml coconut cream
 1 tbsp sriracha chilli sauce
 1 clove garlic, crushed
 1 lime, juice and zest
 ¾ cup desiccated coconut
 ¾ cup shredded coconut
 ½ cup plain flour
 1 tsp smoked paprika
 ½ tsp cayenne pepper
 2 tsp salt
 Freshly ground black pepper
 Olive oil spray

Spicy tomato sauce

1 tbsp olive oil
 ½ brown onion, finely chopped
 2 cloves garlic, crushed
 2 large ripe tomatoes, chopped
 2 tbsp tomato paste
 2 – 4 tsp sriracha chilli sauce (to taste)
 2 tsp lime juice
 ½ – 1 tsp sugar
 1 tsp salt
 2 spring onions, finely sliced

The chicken wings are best cook and served immediately. The sauce can be made in advance. If you like things spicy add more

Method

Place the chicken pieces in a bowl, add coconut cream, chilli, garlic, lime juice and zest. Mix to combine. Marinate for at least 2 hours or overnight.

Preheat oven on CircoTherm at 200°C. Line the universal enamel tray with baking paper.

Combine the coconut, flour, paprika, cayenne, salt and pepper in a bowl. Remove the chicken from the coconut cream marinade, removing excess and then dust with the coconut crumb. A large zip lock bag is useful to coat the chicken wings. Place the wings on the prepared tray. Generously spray with the olive oil.

Bake chicken wing on shelf level 3 for 45 minutes or until golden. Turn the wings once during the cooking time.

While the chicken is cooking, make the sauce. In a small saucepan heat the olive oil over medium heat. Add the onion and garlic and sauté until onion is soft. Add the tomato, tomato paste, chilli and lime juice. Add sugar and salt to taste. Cook for 8 minutes or until sauce thickens. Add spring onion and cook for a further 2 minutes. Allow sauce to cool and serve at room temperature.

Serve the crispy coconut chicken wings with the sauce.

sriracha chilli sauce to the marinade and the sauce.

Notes

This recipe is prepared with NEFF's CircoTherm®. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55–60 g, unless specified.