



### **Braised Asian Spice Chicken Wing Biandang**

550g	chicken wings
3 tbsp	oil
	Thumb of ginger, peeled and sliced
2	large cloves garlic, unpeeled and crushed
1 tbsp	dried chili flakes
4 tbsp	Rice wine
2 tbsp	dark soy sauce
1 tbsp	sesame oil
2 tbsp	sugar
2	Cinnamon sticks
4	star anise
8	clove
20g	<b>HACO Classic Demi-Glace sauce</b>

- Blanch the chicken wings to get rid of the scum and blood. Drain and rinse the chicken wings well. Then, drain again.
- Heat a little oil and add in ginger, garlic and chili flakes. Fry on gentle heat until fragrant. Add in the chicken wings. Fry the chicken wings until lightly browned. Add in the sauce - a combination of rice wine, dark soy sauce, sesame oil and spice. Cover and braise for 10 minutes. Add in the **HACO Classic Demi-Glace sauce**, flip the chicken frequently for another 2 minutes, until the sauce thickens and then coat the wings until you obtain a shiny coating.