

# Korean

## STREET STYLE WINGS



### INGREDIENTS

AVO Korean Lafiness

Chicken Wings

Fresh Chillis

Sesame Seeds

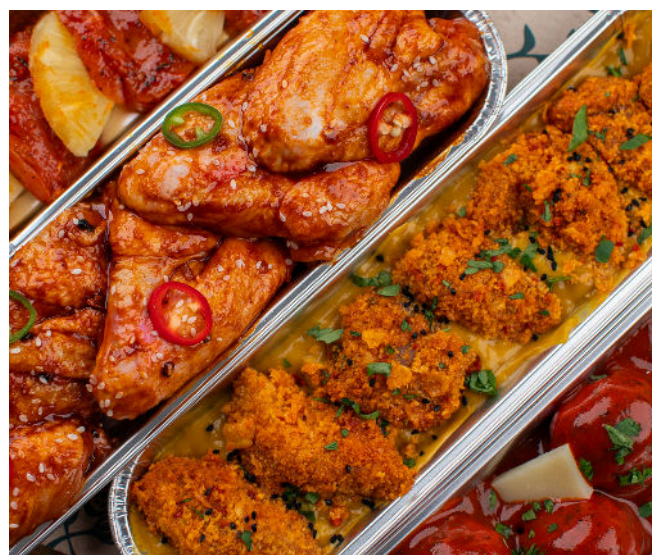


### METHOD

1. Prepare your **chicken wings** by removing the tips. For this recipe i've left them whole but you can also joint them should it be to your preference.
2. Marinade your chicken wings with **10% AVO Korean Lafiness**.
3. Mix thoroughly until all the wings are evenly coated.
4. Place in your tapas trays and garnish with a sprinkle of **sesame seeds** and freshly sliced **chillis**.



For allergen information, please refer to the relevant product specification.



AIR-FRY/BBQ



DIP IN KOREAN BBQ SAUCE

Inspired by Korean BBQ, our new AVO Lafiness Korean Butchers' Marinade has all the flavours you'd expect from this on trend profile.

With an umami base of soy sauce, sesame oil and a kick of chilli and ginger this rapeseed oil-based marinade certainly makes an impact!