



COOKING GUIDE

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

Flavour the chicken wings: Add the seasoning mix to the bowl and toss by hand to coat the wings evenly.

Mix the batter: in a second large bowl add 1 and a 1/4 cup of really cold water to 1 packet of batter mix and stir until lumps have gone or smooth

Coating the wings: add seasoned chicken to the batter mix bowl and Make sure each wing is fully coated with the batter by gently mixing by hand

Step two

Heat the oil: Fill a large pot or deep fryer to max frying level with vegetable oil and heat it over medium-high heat until it reaches 190°

Fry the chicken wings: Carefully add 6-8 pieces of chicken wings at a time to the hot oil, 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

Step three

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 !