

BUFFALO WINGS OR SPICY CHICKEN WINGS WITH GORGONZOLA SAUCE



Ingredients (yields 20 units):

1 kg chicken wings and thighs

Wheat flour the necessary

Salt to taste

Black pepper to taste

500 ml of sunflower oil for frying

Celery and carrot sticks to taste

Hot sauce

4 tbsp butter

4 tbsp vinegar

2 tbsp brown sugar

1 tbsp red pepper sauce

Salt to taste

Gorgonzola sauce

100 g cream cheese

100 g gorgonzola or Roquefort cheese

1/3 cup mayonnaise

½ cup reduced cream

40 ml of milk

Salt to taste

Black pepper to taste

Preparation:

1. Wash the chicken parts dry on paper towels.
2. Season with salt and black pepper and a few drops of white vinegar.
3. Marinate for 30 minutes.
4. In a pan put plenty of oil to fry by dipping.
5. Put about a cup of wheat flour in a plastic bag and place the chicken parts inside.
6. Close and swing to flour the chicken.
7. Pass through a sieve removing excess flour and brown in hot oil.
8. Put the brown sugar, vinegar and butter in a small saucepan and cook until the sugar and butter dissolve.
9. Remove and add red pepper and salt.
10. Drain the chicken on absorbent paper and place in a bowl.
11. Sprinkle with the sauce and mix well.
12. Prepare the gorgonzola sauce by blending cream cheese, mayonnaise and gorgonzola in a blender.
13. Pass into a bowl and mix the reduced cream.
14. If necessary, add milk.
15. Season with salt and black pepper.
16. Serve the chicken with the gorgonzola sauce separately.
17. Accompany with celery and carrot sticks.