



Sticky chipotle chicken wings.

For the bbq sauce

- ¼ tsp ground ginger
- ¼ tsp sweet smoked paprika
- ¼ tsp mustard powder
- ¼ tsp salt
- 1 Tbsp groundnut or grapeseed oil
- 1 shallot, peeled and finely sliced
- 1 clove garlic, peeled and roughly chopped
- 500g chicken stock, made from bones
- 325g passata
- 250g tomato ketchup
- 175ml cider vinegar
- 175g dark muscovado sugar
- 2 tsp Worcestershire sauce
- 25g golden syrup
- 1 tsp tamarind paste

For the chipotle bbq glaze

- 75g apple cider vinegar
- 6g gelatine powder
- 5g Chipotle chilli flakes
- 20g unsalted butter
- 100g white onion, peeled and sliced
- 30g Thai bird chilli, seeds removed and sliced
- ½ tsp garlic powder
- 1 tsp golden unrefined sugar
- 150g BBQ sauce

For the chicken wings

- 6 chicken wings
- fine salt
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To finish

- 6 reserved cooked chicken wings
- 100g reserved chipotle BBQ glaze
- bunch coriander, finely chopped
- 1 red chilli, seeds removed and finely sliced
- 1 lime, cut into wedges

Method

To make the BBQ sauce, combine the ground ginger, paprika, mustard powder and salt in a bowl. Mix well. Heat the oil in a saucepan over a medium heat. When hot, add the shallots and sweat until very soft and caramelised for approximately 8 minutes. Add the garlic and continue to sweat for 1 minute.

Add the spice mix and the rest of the ingredients to the pan and stir to combine. Bring to a simmer for 15 minutes then blitz with a hand-held blender until smooth. Pass the liquid through a fine mesh sieve into a clean pan. Return to the heat and allow to simmer for 90 minutes to an hour or until the sauce has thickened.

For the Chipotle BBQ glaze, combine the apple cider vinegar and gelatine and set aside to bloom. Toast the chipotle flakes in a hot, dry pan until fragrant. Add the chipotle flakes to the gelatine mixture and infuse for several minutes. Melt the butter in a pan over medium heat to sweat the onions, bird chillies and garlic powder. Cook until the onions are translucent, then add the infused gelatine-vinegar mix to the pan. Reduce the mixture by half, then add the sugar and BBQ sauce, and reduce further by one third. Remove from the heat once the mixture has thickened and become a sticky glaze. Set aside until needed.

The wings can either be cooked in a pressure-cooker or braised on the stove top. To cook in a pressure cooker, add 1g fine salt to 100g water and place into a pressure cooker along with the wings. Secure the lid and cook under full pressure for 15 minutes. Remove from the heat and allow to decompress and cool before carefully removing the wings and placing them on a tray to cool. If you choose to cook them stove-top, add 2g fine salt to 200g water and place into a pan along with the wings. Cover and bring to a simmer for 1 hour, or

until the chicken is tender. You may need to top up with a little water. Remove from the heat and place the wings on a tray to cool.

Using clean kitchen scissors to remove the smaller bone from the wings by snipping off the collagen cap surrounding the joints at the tip of each winglet. Gently twist the bone and it pull out.

To finish the chicken wings, oil a charcoal BBQ liberally and allow to preheat. If you made the glaze in advance, the gelatine in it may have set, so gently reheat it in the microwave or in a pan on the grill or stove top. Once the BBQ is ready, place the wings skin-side down to render and crisp the fat until golden brown. Turn each wing over and brush generously with the BBQ glaze, then remove from the heat and brush one more time.

Serve immediately garnished with freshly chopped coriander, sliced chilli and the lime wedges.