



ROU-GUI
TEA
BRAISED
CHICKEN
WINGS

Rou-Gui Tea Braised Chicken Wings

English

750g Chicken wings
50g leek sliced thinly for garnish
10 cloves garlic peeled only
300g daikon sliced in long pieces
1 tablespoon of dark soy sauce
3 tablespoons of Vinegar
3 tablespoons of Oil
4 Dried red chilies cut into 3cm pieces
1 teaspoon of Salt
2 tablespoons sugar
4g of Rou Gui Tea washed and steeped twice
8 dried shitake mushrooms soaked

Pinyin

ji chi
da cong
da suan
bai luo bo
lao chou
cu
you
gan hong la jiao
yan
tang
rou guo yan cha
gan xiang gu

Chinese

鸡翅
大葱
大蒜
白萝卜
老抽
醋
油
干红辣椒
盐
糖
肉桂岩茶
干香菇

Directions

- Make cuts in the wings on both sides and sprinkle salt all over and set aside.
- Sprinkle salt on the base of the frying pan and then once the pan is hot, gently fry the wings on both sides until nicely browned.
- Add sliced daikon, garlic and chilies to the pan and continue frying. Add a bit of oil at this point to keep things from sticking.
- Keep cooking on higher heat and then add the vinegar, tea with a few tea leaves and the soy sauce. Bring it to a boil and then add the sugar and cover for 5 minutes
- Uncover and add the shitake mushrooms and cook down the liquid to a good consistency and until the wings are shiny - then top with a bit of sesame oil.
- Adjust salt to taste, plate the wings and top with the sliced leek.