

## SPICED CHICKEN LEG

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### Menù Ingredients

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85 g. Cavolo viola pronto (Ready-to-Serve Red Cabbage) - Z8P  
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

### Ingredients

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2 pcs Chicken legs  
q.s. Beer

**Chef:** Leonardo Pellacani

### Method

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Serve 1

Marinate the chicken legs in the beer for 3 hours. Drain the legs, dry them, then sprinkle the crunchy seasoning salt. In a pan heat a drizzle of oil and brown the chicken on all sides. Deglaze with the beer and let them cook until ready. Warm up the Red Cabbage and place it in the center of the plate. Add the chicken and serve.