

## SPICY CHICKEN WINGS WITH PEPERONATA



**Chef:** Diego Ponzoni

### Method

Serve 6

In a non-stick pan heat 80 g. of extra virgin olive oil together with the bay leaves and brown the chicken wings; season with a pinch of salt and deglaze with brandy. Allow the meat to cool down. Pass the wings in the panrosso and transfer them on top of a baking dish together with the remaining oil. Bake in the oven at 180° C for 15 minutes. Serve the chicken wings on the plate with a side of Peperonata sauce.

### Menù Ingredients

120 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

300 g. Peperonata della casa - Homemade Peperonata - V51

### Ingredients

q.s. Salt

N°4 Bay leaves

70 g. Brandy

2 kg. Chicken wings