

# K-Pop Korean BBQ Drumsticks

Cuisine: Other  
Food category: Poultry

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## Program steps


Preheating:


230 °C


1


Combination


50 %

Termination by  
core probe  
temperature

85 °C

210 °C

+ 80 %



## Ingredients - number of portions - 5

Name	Value	Unit
Chicken, Drumsticks	1	kg
Poultry seasoning	30	g
Korean bbq sauce	50	g
Korean mix lettuce	30	g
White sesame seeds	5	g

## Directions

1.

Select core probe mode, set 85 °C and close door to begin preheating.

2.

In a bowl, mix the cleaned drumsticks with poultry seasoning and place onto a pre-oiled Vision Bake 1/1.

3.

When ready, remove drumsticks and toss in a large stainless steel bowl with the Korean bbq sauce and sesame seeds. Place into serving containers and garnish with lettuce.

## Recommended accessories

Vision Bake