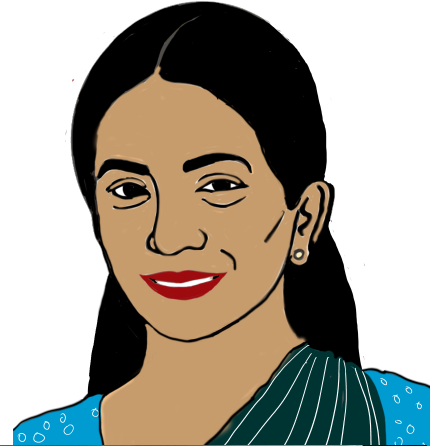


CHICKEN WINGS WITH PORTUGALI PIRI PIRI MASALA

The method shown here is for air-frying. You can pan fry, grill or steam the wings the way you prefer.

What you need;

- Chicken Lollipops: 4-5
- The Women of Goem Portugali Peri Peri masala: 2-3 tps
- Unsalted butter: 10g
- Salt to taste
- Lime juice: 2tbsps



Clean and pat dry the wings.



Apply half a tsp of ginger garlic paste



Add 2tsp of lime juice



Add 2 tsp full of Portugali Peri Peri masala



Mix well and let it rest for 30 -45 minutes



Add 1 tsp of corn flour



Mix well and load the air fryer



Set at 180 degrees Celsius and fry for 15 minutes.



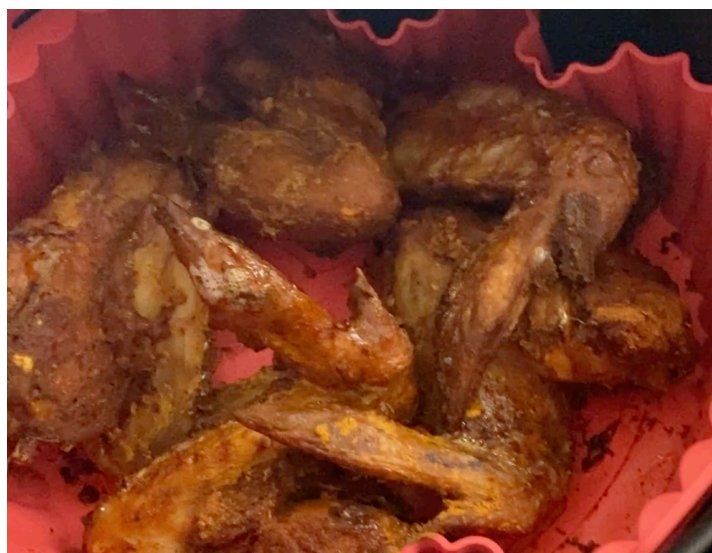
Take out after 10 minutes and turn them around



Reload the fryer



Set at 200 degrees and fry for 5 minutes



Take them out and transfer to a bowl



Add unsalted butter, herbs



Serve with a dip of your choice.



Portugali Piri Piri 100G

Portuguese Explorers In Mozambique In The 15Th Century Discovered The African Bird's Eye Chilli Pepper, Later Bringing It To Their Territories Including Goa. In Goa It's Known As Lavangi MIRSANG, Or Tarvoti MIRSANG, And Used In Various Dishes And Sauces Even From The Portuguese Times. Our's Is An Ancient Recipe, Handed Down Generations, Within A Catholic Family From The Village Of Ucassaim, In North Goa, And Is Perfect For Grilled, Fried, Or Barbecued, Meat Or Seafood.

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