

# 2022 Estate Verdelho

best enjoyed with  
Pineapple Chilli Chicken Wings



# Pineapple Chilli Chicken Wings

To celebrate the release of our 2022 Estate Verdelho we created this cracking chicken wing recipe. The touch of heat from the wings is soothed by the luscious tropical fruit characteristics of our 2022 Estate Verdelho.



**Prep Time**  
15 minutes

**Marinade**  
30 minutes or overnight  
if time permits

**Cook Time**  
50 minutes

**Ingredients**  
40-48 chicken winglets  
2 tbsp oil

**Rub**  
1 tbsp salt  
½ tsp cayenne pepper  
1 tbsp smoked paprika  
1 tsp garlic powder  
1 tbsp brown sugar

**Sauce**  
425g tinned pineapple  
& juice  
1 tbsp ketchup  
2 tsp chilli flakes  
120g white sugar  
120ml cider vinegar  
1 tbsp lime  
1 tbsp cornflour

**Garnish**  
Sesame seeds  
Coriander  
Spring onion – sliced  
Lime wedges

## Instructions

### Sauce

1. Blend the pineapple and juices into a puree
2. Add to a saucepan along with sugar, chilli, vinegar and ketchup
3. Bring to a simmer and simmer for 5 minutes
4. Stir in the lime juice
5. Mix cornflour with 2 tbsp cold water and stir into the sauce, continue simmering for 2 minutes
6. Split the sauce into 2 containers

### Wings

1. Toss the wings in oil
2. Add all rub ingredients together and toss the wings in it – leave to marinate for 30mins or overnight if time permits
3. Heat the oven to 150c and place wings on a wire rack
4. Cook for 15mins and then baste with the sauce and cook for a further 15mins
5. Turn the wings over, baste and cook for a further 15mins
6. Remove from the oven and toss in the remaining sauce
7. Sprinkle garnish on and pour yourself (another) glass of verdelho!

## Tips & Tricks

- If you are short on time, just toss the wings in the rub and cook.
- The longer you marinate them the more flavour they take on board
- Splitting the sauce in 2 containers means cross-contaminaton won't occur
- Add more chilli flakes to take the heat of the wings to another level
- Using a wire rack helps the air circulate & cooks the wings evenly

## Essential Tools

- Chef knives
- Chopping board
- Large mixing bowl
- Ziplock bag
- Measuring/weighing utensils
- Small food processor
- Wire rack & baking tray
- Pastry brush