

Chicken wings marinated with Maille Dijon mustard and grilled, lemon and cilantro sour cream.

Recipe for 4 persons



Description

Spicy marinated chicken wings serve with lemon and cilantro sour cream.

Note

You could replace the cilantro for another herbs or a herbs mix, and the lemon for red wine or champagne vinegar.

Ingredients

The ingredients

- 16 Unit(s) Chicken wings
- 3 Clove(s) Garlic
- 15 Ml Chili flakes
- 15 Ml Honey
- 60 Ml Maille dijon mustard
- 15 Ml Paprika
- 125 Ml Sour cream
- 10 Sprig(s) Fresh cilantro
- 1 Unit(s) Lemon

- Salt and pepper

Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **400 F°**

The preparations

Chop the garlic and the cilantro, zest the lemon, squeeze and strain the juice.

The chicken

Put the chicken wings in the freezing bag, add the paprika, the chili, the honey, the garlic and the Maille Dijon mustard, mix it well and reserve for 30 minutes in the fridge.

The cooking

On the barbecue, heat the grill at the maximum and grill it on every sides, then slow the heat on medium, close the barbecue and cook it for 15 minutes by turning it sometimes. In the oven, put the chicken on a baking tray with parchment paper, get the wings crispy under broil position, slow the heat on 400F and cook it for 15 minutes.

The cream

In a bowl, mix the cream, the cilantro, the juice and the zest of the lemon, and season it.

The plating

Put the cream in a service bowl, then put it on a wood board and the wings around or on the side.

Bon appétit!