

KIMCHI-STUFFED CHICKEN WINGS

Though its true country of origin is contested, the cultural cross section of stuffed wings and kimchi lands it squarely in South Korea. These wings pay homage to its Southeast Asian roots by elevating what was once a cast-off ingredient, to one of true excitement, recontextualizing the expected basket of wings into a source of culinary inspiration.

Yield: 300 servings

INGREDIENTS

- [ ] 300 Mountaire® Blue Label™ Fresh Whole Wings (10129), tips attached, drumettes removed and reserved for another use
- [ ] 11.80 lb. Mountaire® Black Label Fresh Boneless Single Lobe Breasts, Skinless (25688), ground
- [ ] 22.50 fl. oz. egg whites
- [ ] 3.21 oz. salt
- [ ] 1.93 oz. gochugaru
- [ ] 1.00 oz. garlic powder
- [ ] 0.69 oz. ginger powder
- [ ] 0.21 oz. chives, dry
- [ ] 9.00 cups heavy cream
- [ ] 3.00 lb. kimchi, finely chopped, drained well

DIRECTIONS

For the wings, debone each wing using a paring knife, keeping the wing tip attached to use as a handle. Once wings have been deboned, create the farce. Working in batches appropriate to your equipment size, and keeping all ingredients below 41° F, place the chicken, egg whites, and spices into a food processor and blend until mostly smooth. With the motor running, stream in the cream to emulsify, then fold in the kimchi by hand. Place into piping bags and stuff each chicken wing with about 1-1.5 oz. of the filling, allowing enough space at the top of the wing to pinch the skin closed. Freeze the wings, then vacuum seal and cook sous vide at 150° F for 2 hours from frozen. Chill immediately.

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LEEK AND SEAWEED SAUCE

Yield: 3 qts.

INGREDIENTS

- [ ] 69.00 oz. leeks, rinsed well, green tops removed
- [ ] as needed 1:1 salt and sugar blend
- [ ] 20.00 oz. kelp, dry
- [ ] 40.00 fl. oz. neutral oil (plus more for confit)
- [ ] 0.50 oz. wakame, dry
- [ ] 1.00 tsp. xanthan gum
- [ ] 3 cups finger lime, squeezed from shell
- [ ] 0.50 cup yuzu juice
- [ ] 5.00 fl. oz. white soy sauce
- [ ] 0.50 cup mirin
- [ ] salt to taste
- [ ] ground pepper to taste

DIRECTIONS

For the Leek and Seaweed Sauce, combine the dried wakame with water and allow to hydrate overnight. Meanwhile, blend the kelp with the oil for several minutes until very fine. Transfer to a vacuum bag and cook sous vide at 185° F overnight, massaging occasionally. The following day, strain the oil and discard the solids. For the leeks, divide into 55 oz. and 14 oz. Grill the larger portion of leeks whole until very charred on the outside and tender all the way through. Reserve. For the remaining leeks, slice them thinly, sprinkle lightly with salt and sugar, then slowly confit on the stovetop over low heat for about 2 hours, stirring occasionally, until well caramelized. Drain and reserve the leek oil for another use. Puree together 9 oz. of the confit leeks, 40 oz. charred leeks, 4 oz. hydrated wakame, soy sauce, rice vinegar, mirin, yuzu juice, and xanthan gum until a paste forms. Stream in 36 fl. oz. of the kelp oil and season with pepper and salt to taste. Chill immediately.

NOTES

To serve, fry the wings at 350° F until heated through and serve alongside about 2 tsp. of the Leek and Seaweed Sauce per wing. You will likely need 6 lbs. of kimchi in order to yield 3 lbs. of chopped and drained kimchi for the recipe.

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