

Caramelized Chicken Wings with Époisses AOP La Tradition



Informations

People : 4

Preparation : 10 min.

Cooking time : 25 min.

Ingredients

- 1 Époisses AOP La Tradition
- 12 chicken wings
- 150 g barbecue sauce
- Fine salt, freshly ground pepper

Preparation steps

1. Preheat the barbecue to 200°C.
2. In a heat-resistant dish, brush the wings with barbecue sauce. Season with salt and pepper.
3. Place under the barbecue lid for 15 to 20 minutes.
4. Once cooked, remove from the barbecue and keep warm.



5. With the tip of a knife score a cross on the top of the Époisses, leaving it in its box. It is advisable to reinforce the box's seal with a staple.
6. Just before serving, place the Époisses under the barbecue lid for about 5 minutes, until the cheese is thoroughly melted.
7. Serve hot, generously dipping the chicken wings into the melted cheese.