

Chicken drum sticks, Mesquite spices, Gorgonzola

Recipe for 12 tapas

Description

Mesquite marinated chicken drum sticks that are roasted in the oven. Accompanied by a creamy gorgonzola sauce.

Ingredients

Drum sticks

- 12 Unit(s) Chicken wings
- 2 Tbsp Mesquite spices
- 1 Tsp Sugar
- 1 Tsp Salt

- Salt and pepper

sauce

- 125 Ml Milk
- 100 Gr Gorgonzola cheese
- 1 Unit(s) Lemon
- 10 Sprig(s) Chives

- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**
- Resting time **30 mins**

Preparation

Zest and juice the lemon. Finely slice the chives. Cut the gorgonzola into small cubes.

Drumsticks

Combine the chicken with the spice mixture and let marinate for 30 minutes. Place the chicken on a baking sheet lined with parchment paper, and roast in the oven for 45 minutes. Let rest 5 minutes before eating.

Sauce

Bring the milk to a boil and then remove from the heat. Add the cheese and whisk it in until fully melted. Add lemon zest and a bit of juice. Finish by seasoning to taste and adding the chives.

Bon appétit!