

# Spicy Chicken



Check out the video: <https://tinyurl.com/y6wptxv8> to learn about  
Chicken Preparation

# Saucy Nibbles

Recommended holding time: 10 mins

## Ingredients:

100 to 125g chicken fillets

But Mil Dip

Southern Fried Chicken Premier Plus Breading

Customers choice of Piri Piri sauce

Side container



### Food safety

Wash hands.

### Nuggets

Cut the fillet into 20 to 25g cubes. Usually 4 to 5 per fillet if 125g fillet used.

### Bread the chicken

Bread the cubes using the normal procedure in the required breading.

### Pressure fry the chicken

Fry at 325°F for 4 minutes.

### Holding

45 minutes maximum.  
Use a digital thermometer to ensure chicken is cooked.

### Glaze

Place the chicken nibbles in a small plastic tub, coat liberally with choice of piri piri sauce.

### Package

Place a single portion in to an Southern Fried Chicken side container cover with a lid and serve.

See that all the pieces are coated.

### Food hygiene

Clean any preparation surface using a food safe sanitiser.  
Clean as you go.

# Hot'n'Flakey Wings

Recommended holding time: 10 mins

## Ingredients:

Marinated chicken pieces

But Mil Dip

Southern Fried Chicken Premier Plus Breading



## Food safety

Wash hands.

## Step 1

Dip chicken wings in But-Mil dip to aid adhesion. Gently coat wings in Hot 'n' Flakey mix.

## Step 2

Dip wings again in But-Mil dip and then return to Hot 'n' Flakey breading.

Generously cover with breading using firm pressure. There will be some small lumps in the breading, this helps to obtain the textured finish.

## Step 3

Shake very lightly and place in gastronorm pan for 15 minutes before frying.

Pressure Frying – suggested times and temperatures:

Fastron Vizu Pressure Fryer – minutes 6:30 (1:00 @ 325°F)  
(5:30 @ 295°F)

# Popcorn Chicken

Recommended holding time: 10 mins

## Ingredients:

Chicken Breast cut into 1cm cubes



## Food safety

Wash hands.

## Prepare the But Mil

In a bowl whisk together 1 part But-Mil Dip and 2.5 Parts water until smooth. Can be stored un-used in a chiller for 24 hours.

**Once used discard after 4 hours.**

## Prepare breading

Mix 1 part Southern Fried Chicken Lemon Pepper with 13 Parts of Southern Fried Chicken Plain Breading by weight.

Alternatively use our ready mixed Premier Plus Breading for convenience.

## Bread the chicken

Using the left hand dip the chicken in to the But-Mil Dip so that it is covered. Again with the left hand remove the chicken from the But-Mil Dip and place in to the breading. Using the right hand, cover the chicken evenly with breading and place in the pan. Ensure that the chicken has a nice even coating for best results. Place the popcorn bites in to a sieve and sieve to remove excess flour.

Remove Broaster basket from the oil the drop the sieve contents in to the Vizu Pressure Fryer basket.

Fry immediately to prevent Popcorn sticking together.

## Cooking

Cook in the Vizu Pressure Fryer for 2 minutes at 325°F (165°C)

## Food hygiene

Clean any preparation surface using a food safe sanitiser.  
Clean as you go.

# Chicken Skewers

Recommended holding time: 10 mins

## Ingredients:

Chicken Breast cut into 2 cm cubes  
(Approximately 20 to 25g)  
Skewers 4" 100mm length  
Hot 'n' Flakey Breathing



## Food safety

Wash hands.

## Prepare the But Mil

In a bowl whisk together 1 part But-Mil Dip and 2.5 Parts water until smooth. Can be stored un-used in a chiller for 24 hours.

**Once used discard after 4 hours.**

## Prepare breathing

Scoop sufficient Hot n Flakey breathing in to a bowl.

## Cut the chicken

To prepare chicken skewers cut breast into 1cm cubes (about 20g to 25g grams). We recommend using breast meat but thigh meat can be used.

Place 4 nuggets on to a skewer.

## Bread the chicken

Using the left hand dip the skewer in to the But-Mil Dip so that it is covered.

Again with the left hand remove the chicken from the But-Mil Dip and place in to the Hot and Flakey breathing.

Using the right hand, cover the chicken evenly with Hot and Flakey breathing and then place in to the gastronorm pan.

Ensure that the chicken has a nice even coating for best results.

## Cooking

Cook in the Vizu Pressure Fryer for 3 minutes at 325°F (165°C).

## Food hygiene

Clean any preparation surface using a food safe sanitiser.  
Clean as you go.

# Popcorn Chicken

Recommended holding time: 10 mins

## Ingredients:

Chicken Breast cut into 1cm cubes



## Food safety

Wash hands.

## Prepare the But Mil

In a bowl whisk together 1 part But-Mil Dip and 2.5 Parts water until smooth. Can be stored un-used in a chiller for 24 hours.

**Once used discard after 4 hours.**

## Prepare breading

Mix 1 part Southern Fried Chicken Lemon Pepper with 13 Parts of Southern Fried Chicken Plain Breading by weight.

Alternatively use our ready mixed Premier Plus or Hot'N'Flakey Breading for convenience.

## Bread the chicken

Using the left hand dip the chicken in to the But-Mil Dip so that it is covered. Again with the left hand remove the chicken from the But-Mil Dip and place in to the breading. Using the right hand, cover the chicken evenly with breading and place in the pan. Ensure that the chicken has a nice even coating for best results. Place the popcorn bites in to a sieve and sieve to remove excess flour.

Remove Broaster basket from the oil the drop the sieve contents in to the Vizu Pressure Fryer basket.

Fry immediately to prevent Popcorn sticking together.

## Cooking

Cook in the Vizu Pressure Fryer for 2 minutes at 325°F (165°C)

## Food hygiene

Clean any preparation surface using a food safe sanitiser.  
Clean as you go.



