



PREPARATION - INSTRUCTION OF CRISPY CHICKEN PIECES



I. PREPARATION OF THE MARINADE

Prepare:

- cold water (add icecubes)
- poultry meat
- **spicy** marinade *Holly Powder* (170 g packaging)
or
- **mild** marinade *Holly Powder* (130 g packaging)

1. Whether you prepare **chicken wings (pieces with bones)** or **chicken strips (chicken fillet)** and whether it is the **spicy** or **mild** version, measure the exact amount (according to the table below) of cold water and the *Holly Powder* marinade.
2. Mix it thoroughly in the cold water so that all ingredients are dissolved.
3. Cut the chicken into pieces: the chicken fillets into about 30g pieces; wings should be cut in half (If you are going to fry chicken wings in the common fryer, remember to chose small elements of wings- maximum 50 g)
4. Put the meat into a bowl and pour the prepared marinade inside.
5. **Work the marinade into the meat by massaging it with your hands (at least 5 minutes, chicken wings up to 7 min). All marinade should be absorbed by the meat during the massaging process. There should be no marinade liquid left.**
6. Put the meat in the fridge for the whole night or at least for 4 hours (wings and pieces with bones for minimum 12 hours).

SPICY VERSION marinade *Holly Powder* (170 g packaging)

SPICY CHICKEN FILLET STRIPS		
Meat in kg	Marinade in g	Water in g
1	34	200
2	68	400
3	102	600
4	136	800
5	170	1000

SPICY CHICKEN WINGS AND PIECES WITH BONES*		
Meat in kg	Marinade in g	Water in g
1	34	100
2	68	200
3	102	300
4	136	400
5	170	500

MILD VERSION marinade *Holly Powder* (130 g packaging)

MILD CHICKEN NUGGETS (STRIPS)		
Meat in kg	Marinade in g	Water in g
1	26	200
2	52	400
3	78	600
4	104	800
5	130	1000

MILD CHICKEN WINGS AND PIECES WITH BONES*		
Meat in kg	Marinade in g	Water in g
1	26	100
2	52	200
3	78	300
4	104	400
5	130	500

* **Bigger pieces with bones (chicken drumsticks, thighs, wings) should be fried in the pressure fryer!**



II. COATING

To coat the meat you need:

- the "*Holly Powder*" coating
- container for the coating
- the sieve to remove the excess coating from the coated meat
- container with water

- the sieve/basket for watering (for coating of bigger amounts of meat)
- to have dry hands, please use a food tong to put the marinated meat in the water or coating.

	CHICKEN STRIPS (FILLET)	CHICKEN WINGS AND PIECES WITH BONES
WATER	Dip the marinated pieces of meat in water for a short time – 5 sec. (for bigger amounts of meat you can use the sieve/basket). Food tongs are very useful to move the meat from one place to another.	x
COATING: Method: “Turn” and “Press”.	Put the chicken pieces in the coating , turn it several times and press the coating towards the chicken strongly. Repeat this process <u>6 times</u> .	Put the marinated pieces of meat in the coating , turn it several times and press the coating towards the chicken strongly. Repeat this process <u>3 times</u> .
SHAKE THE EXCESS COATING	Use the sieve/basket to get rid of the remaining coating from the chicken. Shake the sieve/basket with coated chicken to the left and to the right, so that the excess coating falls off.	Use the sieve/basket to get rid of the remaining coating from the chicken. Shake the sieve/basket with coated chicken to the left and to the right, so that the excess coating falls off.
WATER	Dip the pieces of meat in water once again for about 5 sec. (for coating bigger amounts of meat use the sieve/basket and place the pieces of meat side by side). After removing it from the water wait a short time to get rid of the remaining water.	Dip the pieces of meat in water once again for about 5 sec. (for coating bigger amounts of meat use the sieve/basket and place the pieces of meat side by side). After removing it from the water wait a short time to get rid of the remaining water.
COATING: Method: “Turn” and “do not press too much”	Put the meat back into the container with coating and turn it again several times without pressing the coating too hard towards the meat. Repeat the process <u>6 times</u> .	Put the meat back into the container with coating and turn it again several times without pressing the coating too hard towards the meat. Repeat the process <u>3 times</u> . Notice: do not put too much coating on the meat.
SHAKE THE EXCESS COATING	Use the sieve/basket to shake the coated chicken again to get rid of the remaining coating. Notice: if you shake too long the structure of the coating may be destroyed. The chicken is now ready to be fried.	Take <u>one piece in each hand</u> , and shake it so that the excess coating falls off. <u>At the end press the coating strongly to the meat.</u> Wings are ready to be fried.



III. FRYING

Heat oil in the deep fryer to 170°C. Put the chicken pieces in the frying basket in such a way that they do not touch each other. Put the basket into the deep fryer. Fry the meat in deep oil. Serve straight away after frying.

Approximate time of frying in a common deep fryer:

- Chicken strips/nuggets (fillet) – about 3,5 min.
- Chicken wings (small pieces max. 50 g) – about 7 min

Approximate time of frying in pressure fryer:

- Chicken fillet strips/nuggets – about 4 min.
- Chicken wings - about 8 min.
- Chicken drumsticks and thighs - about 11 min.

You can use pieces of crispy chicken to create various meal combinations. They taste perfectly with chips and salad, wrapped in tortilla, served in a burger or cut into little bits and put in salads. They stay fresh and crispy in a heater.

For more information and instruction visit our website: www.hollypowder.com