

FRIED CHICKEN POPCORN

PRODUCT

Ekölite KRY5 13 R G3M

Dosage: 2%
of the flour weight

FORMULATION

INGREDIENTS	WEIGHT (G)
Flour	100
Cold Water	160
Ekölite KRY5 13 R G3M	2

PROCEDURE

Preparation of Liquid Batter

1. Mix the batter flour and **Ekölite KRY5 13 R G3M** with water, stir the mixture until it forms a smooth, consistent liquid batter.
2. Set the batter aside for later use.

Preparation of Chicken Popcorn

1. Pre-dust the chicken pieces lightly with flour.
2. Dip each chicken piece into the batter and bread with breadcrumbs.

Frying Process

1. Preheat the frying oil up to 180°C (356°F).
2. Fry the chicken popcorn 3 minutes for a deep golden-brown result.
3. Freeze the chicken popcorn for later use.
4. Heat the chicken popcorn in air-fryer for 4 minutes at 200°C.

FUNCTIONAL BENEFIT

- Prolongs crispiness
- Retains product juiciness

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