



NON-BINDING DECLARATION RECOMMENDATION:

Chicken meat (69 %), rice, drinking water, starch, table salt, spices, seasoning, dextrose, rapeseed oil, acidity regulator: E331, E262, E500; glucose syrup, antioxidants: E300, E301; flavouring

Chicken Schnitzel Breaded CL/AF

INGREDIENTS:

1000 g	Chicken schnitzel	
300 g	Panade-Fix -gluten free- CL/AF	Art. No. 539001

MÜRBIN BRINE:

135 g	Drinking water	
15 g	Nuba-Mürbin CL/AF	Art. No. 435000

PROCESSING:

Place the chicken schnitzel in the tumbler. Dissolve the Nuba-Mürbin CL/AF well in cold water. Pour the brine into the tumbler and tumble for 10 to 15 minutes. Leave the chicken schnitzel to rest in a chilled room for approx. 30 minutes. Pour the Panade-Fix -gluten-free- CL/AF into a bowl and turn the chicken escalopes in it. Press the breading down a little to improve adhesion.

PREPARATION:

Fry in a hot pan until golden brown on both sides..

ATTENTION:

In its raw state, this product falls under Regulation (EC) 853/2004!

Recipe ID: 1143

* All compound foods and ingredients used must be labelled with those of the respective manufacturer in addition to our information.