



Chicken Breast Nuggets Classic

INGREDIENTS:

1000 g Chicken breast strips
(approx. 1 cm x 1 cm x
5 cm)

400 g Panade-Fix Yellow

Art. No. 539300

MÜRBINE BRINE:

300 g Drinking water

15 g Nuba-Mürbin CL/AF

Art. No. 435000

5 g Fried Chicken Spice Mix
AF

Art. No. 575601

NON-BINDING DECLARATION RECOMMENDATION:

Chicken breast meat (58%), drinking water, breadcrumbs (WHEAT FLOUR, drinking water, table salt, spices, yeast), table salt, flavour enhancer: E621; spices (contains CELERY), palm fat (hydrogenated), dextrose, stabilisers: E500, E331, E262; antioxidants: E300, E301; flavours, spice extracts, rapeseed oil, glucose syrup, seasoning

PROCESSING:

Place the chicken breast strips in a bowl. Dissolve Nuba-Mürbin CL/AF in drinking water and stir in Fried Chicken Spice Mix AF. Add the seasoning marinade to the chicken breast strips and massage in by hand for approx. 10 - 15 minutes. The Mürbin marinade should be completely absorbed. Then leave the nuggets to rest in the cold store at 0 - 4 °C for approx. 3 hours and coat them with Panade-Fix Yellow.

Or:

Place the chicken breast strips in the tumbler. Dissolve Nuba-Mürbin CL/AF in drinking water, stir in Fried Chicken Spice Mix AF and also add to the tumbler. Tumble the chicken breast strips with the brine at 90% vacuum for approx. 30 minutes. Then leave the nuggets to rest for approx. 1 hour and coat them with Panade-Fix Yellow.

PREPARATION:

Fry the chicken breast nuggets in the deep fryer at 170 °C until golden brown and crispy.

Recipe ID: 4051

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

Taste • Tradition • Technology

This recipe has been developed in all conscience, but as the implementation is out of our influence, we can't give guarantees.

Nubassa Gewürzwerk GmbH • Großer Stellweg 14 • 68519 Viernheim/Germany • Phone: +49 6204 96270 • E-mail: info@nubassa.de • www.nubassa.com