

**Made with:**

Custom Culinary® Hot Chilli Marinade & Spicy Breader Concentrate

WHAT YOU'LL NEED

For Marination

Chicken Breast Boneless (small cubes)	200	gms
Custom Culinary® Hot Chilli Marinade	10	gms
Water	30	gms

For Breading

Refined flour	200	gms
Custom Culinary® Spicy Breader Concentrate	25	gms
Chilled Water (to dip)		

Preparation

1. Mix together Custom Culinary® Hot Chilli Marinade and water.
2. Add the chicken in the marination.
3. Mix well and rest for a minimum of 2 hours in a refrigerator.
4. In a bowl, mix the Custom Culinary® Spicy Breader Concentrate and Refined Flour.
5. Coat the marinated chicken in the prepared breader, dip in water, strain excess water and dip again in the breader.
6. Fry for 3-4 mins at 180° C till the chicken gets tender and the coating becomes golden and crispy.