

# CHICKEN NUGGETS



## INGREDIENTS

**CHICKEN PIECES 65.0 KG**

**CHILLED WATER 25.0 L**

**SALT 1.0 KG**

**PACIFIC CHICKEN ROLL**

**PREMIX 9.0 KG**

**TOTAL 100.0 KG**

## METHOD

**ADD CHICKEN PIECES, PREMIX, WATER  
AND SALT**

**MIX OR MASSAGE UNTIL ALL FREE LIQUID  
IS ABSORBED.**

**FILL INTO POLYMER CASING.**

**COOK IN WATER AT 80 DEGREES CELSIUS  
INTERNAL 65 DEGREES CELSIUS.**

**CHOP INTO BITE-SIZE PIECES AND DIP  
IN EGG, FLOUR AND BREADCRUMBS.**

**DEEP FRY AT 180 DEGREES CELSIUS  
UNTIL GOLDEN BROWN.**

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## COMMENTS

**FOR VARIETY**

**FOR A SPICY NUGGET ADD 5G OF CAYENNE PEPPER  
TO EACH KG OF BREADCRUMBS.**