



THE ULTIMATE CRISPY FRIED CHICKEN

Enjoy a new spin on this menu classic for richer and Crispier Fried Chicken with Knorr Professional Spicy Marinade and Knorr Professional Crispy Coating Mix.

As chefs, we know that **Fried Chicken** is a very versatile item for any menu – but that’s what makes it a challenge! How do you give your version that special something that will get people coming back for more?

With a little help from **Knorr Spicy Marinade and Crispy Coating Mix,** we think you can take this **all-time-classic** to become a **restaurant favorite.**



Step 1 Marinating the meat

Prepare to serve up a uniquely savory plate of fried chicken, masterfully cooked to mouth-watering perfection with spicy flavors down to the bone.

"The process of making crispy fried chicken has been made extremely simple with better finish than what comes from scratch."
Chef Faisal Khan
 Student Biryani

 **Serves 8**

 **8-24 hours**

Let the flavor seep in

Chefs know that with something like Crispy Fried Chicken, you can't just rely on the outer layer. Every bite needs to have a rich, flavorful profile – and that requires deep marination. Knorr Professional Spicy Marinade, coupled with Knorr Professional Chicken Stock Powder, goes deep inside the meat to infuse a tantalizingly umami kick and produce a burst of flavor.

INGREDIENTS	QUANTITY		COST	
Chicken (Skin-On, Whole, 8 Piece)	1.3	kg	Rs.	850
Knorr Professional Spicy Marinade	40	g	Rs.	40
Knorr Professional Chicken Stock Powder	5	g	Rs.	8
Water	100	ml	Rs.	1
Cost of Marination			Rs.	49
Total Food Cost			Rs.	899

Preparation

- Wash and clean the chicken pieces thoroughly.
- Mix Knorr Professional Spicy Marinade and Knorr Professional Chicken Stock Powder with water to make a smooth paste.
- Generously cover the chicken pieces with the paste, making sure all surface and inner areas are covered.
- At this stage, leave the chicken to marinate. We recommend a minimum of 8 hours, but for best results an overnight marination will do the trick.



Step 2 Prepping the batter

Prepare to serve up a uniquely savory plate of fried chicken, masterfully cooked to mouth-watering perfection with spicy flavors down to the bone.

"We used 6 ingredients in the whole crispy coating process & now we need only 2. It assists our mass product making process very easy with a consistent result."

Chef Sher Khan
Kaybees



Serves 8



5 Min

Making a finer batter

Once the chicken pieces have been well marinated, it's time to work on getting the batter ready for its signature crispy coating. With Knorr Professional Crispy Coating Mix, you get the perfect blend every single time! It is ideal for bringing out that flaky texture which effortlessly balances the chicken's succulent flavor with the right crunch sensation. The perfect combo just got much easier!

INGREDIENTS	QUANTITY		COST	
Knorr Professional Crispy Coating Mix	40	g	Rs.	35
All purpose Flour	1	kg	Rs.	145
Total Food Cost			Rs.	180

Preparation

- Add Knorr Professional Crispy Coating Mix to all-purpose flour.
- Sieve the mixture until smooth until you can notice a nice airy texture.
- You can add your signature spices to introduce your unique flavor and give it that extra oomph.

Step 3

Applying the coating

Prepare to serve up a uniquely savory plate of fried chicken, masterfully cooked to mouth-watering perfection with spicy flavors down to the bone.

"Knorr Professional Crispy Coating Mix always provides you a consistent outcome. When you apply it on chicken it becomes crispy not soggy."

 Serves 8

 24 30 Min

The crispiness

A true chef knows that preparation is half the effort but cooking technique is what makes or breaks a masterful recipe. Knorr Professional Crispy Coating Mix is designed keeping the demands of the modern restaurant kitchen in mind, so you'll feel that the coating sticks with just the right amount of thickness and holds well as you switch to frying mode.

INGREDIENTS	QUANTITY		COST	
Marinated Chicken	1.3	kg	Rs.	899
Coating Mixture	1040	g	Rs.	180
Chilled Water	2	l	Rs.	20
Cooking Oil, for deep frying	1500	ml	Rs.	848
Total Food Cost			Rs.	1947
Total Food Cost Per Serving			Rs.	243

Preparation

- Fold the chicken in the flour and coat well, making sure it's fully covered
- Dip the chicken in the chilled water for about 10 seconds
- Again fold the chicken in the flour for about one minute applying light pressure till the chicken gets a flaky appearance
- Shake well to rid excess flour until the flakes are formed before placing in fryer

Step 4

Frying to Golden Brown

Prepare to serve up a uniquely savory plate of fried chicken, masterfully cooked to mouth-watering perfection with spicy flavors down to the bone.

"Our crispy products finish different event to event which became a huge cause of concern for us & then we were introduced to Knorr Professional Crispy Coating Mix. Since then, we've seen a 360-degree change in our product which is very satisfying."

Chef Daniyal Ahmed
Marcopolo Event Management



Serves 8



30 Min

Fried to perfection

With everything ready, now it's time to get frying. This is the step where the whole composition comes to life! Luckily, we've got a couple of tricks that can help improve your frying experience. The result is a delicious-looking, uniformly golden-brown Crispy Fried Chicken! A sight that's sure to get people's appetites going!

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Preparation

- Gently place the coated chicken into the oil and fry for 10 minutes on steady heat
- Remove the chicken and let it cool and rest for 15 minutes at room temperature
- Increase the oil temperature to 180°C
- Add the chicken back in for a second frying round
- Keep frying until the pieces turn golden brown and the internal temperature of the chicken rises to 75°C
- Transfer to a draining rack and serve after 2 minutes