

CHEF WILLIAM

TEMPURA

FRIED CHICKEN

with a sweet chilli dipping sauce

Method:

Mix 250g of **Chef William Tempura Batter Mix** with 500ml cold water and allow to stand for at least one hour before use.

1. Cut the raw chicken into even size strips, dry with kitchen paper.
2. Tumble the raw chicken strips in seasoned flour, shake any excess flour from the chicken.
3. Dip each chicken strip into the batter & then place directly into the fryer one by one.
4. Deep fry for 5 minutes at 170 °C / 350 °F - check that the chicken is fully cooked before serving.
5. Drain any excess oil on a sheet of kitchen paper.
6. Lightly sprinkle with sea salt before serving.

Serve with a sweet chilli dipping sauce and ENJOY!

Chef Tips

- For a lighter batter use ice cold water.
- Try not to over mix the batter.
- Only cook a few chicken strips at a time.
- Serve with fresh coriander.



Alternative options

Tempura King Prawns,
Vegetables and for a special treat try Courgette Flowers or Scallops.

Japanese Dipping Sauce:
Mix 50ml light soy sauce, 50ml mirin, 50ml rice wine vinegar, perfect for dipping tempura.

Tangy Lime Mayo Dip:
Add the juice & grated zest of one lime to 200g of mayonnaise.



CHEF WILLIAM TEMPURA BATTER MIX



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The Chef William brand was created over 30 years ago by Sleaford Quality Foods and named after one of our founders, Mr William Arnold.

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