

#SE0001~SE0004

香酥雞排

中文食譜



準備物品

- (1)冷水 1000cc
- (2)醃製雞排粉(SE0002) 400g
- (3)米酒 30cc
- (4)醬油 30cc
- (5)去皮雞排 6kg
- (6)雞排酥炸粉(SE0001) 取適量
- (7)胡椒粉(SE0003)/辣椒粉(SE0010) 取適量

SOP

Step1：將原料(1)~(4)放置容器中均勻攪拌，後將去皮雞排分別浸泡後，於冰箱冷藏 24 小時以備用

Step2：放置 24 小時後，將雞排酥炸粉(SE0001)放置一個適當容器中，取出醃製好的雞排沾粉

Step3：油溫遇熱，油炸約 4-5 分鐘

Step4：撒上黑胡椒粉與辣椒粉，享受美味的台式風味雞排

#SE0001~SE0003 · SE0010

Taiwanese Chicken Cutlet

English Recipe



Prepare items

- (1) Cold water 1000c.c
- (2) Chicken Pickling Powder (SE0002) 400g
- (3) Rice wine 30c.c
- (4) Soy sauce 30c.c
- (5) Peeled chicken cutlet 6kg
- (6) Fried Chicken Coating Powder (SE0001) (adequate amount)
- (7) Pepper Salt (SE0003) / Chili Powder (SE0010) (adequate amount)

SOP

Step1 : Put ingredients (1)~(4) together in a container and stirred it until well-disturbed to become the pickle sauce. Then put the peeled chicken cutlet in the pickle sauce one by one and freeze in the refrigerator for 24 hrs.

Step2 : After 24 hours, pour an adequate amount of Fried Chicken Coating Powder (SE0001) into another container. Take out the well-soaked chicken cutlet and wrap it by pressing lightly on the powder.

Step3 : Fried for 4 mins.

Step4 : Pour adequate amount of Pepper Salt (SE0003) and Chili Powder (SE0010) on it. Then you can enjoy the delicious Taiwanese chicken cutlet!

#SE0001~SE0003、SE0010

Taiwanese Popcorn Chicken

English Recipe



Prepare items

- (1) Cold water 750c.c
- (2) Chicken Pickling Powder (SE0002) 400g
- (3) Rice wine 30c.c
- (4) Garlic 200g
- (5) Sugar 100g
- (6) Chicken cube 6kg

SOP

- Step1 : Add 350c.c water and Fried Chicken Coating Powder (SE0001) into the pickled container (with sauce and chicken cubes), after that, fully stir again.
- Step2 : Keep the oil temperature between 180~190°C, fried the chicken cubes with the amount less than 300g at a time. Make sure they are separated in the fryer.
- Step3 : Fried around 2.5~3mins.
- Step4 : Pour an adequate amount of Pepper Salt (SE0003) and Chili Powder (SE0010) on it.
Then you can enjoy the delicious Taiwanese popcorn chicken !