

Cheesy Chicken Crunch



Contain:

Spiciness: NONE

Serves: 8



Prep Time : 15mins

Cooking Time : 10mins

Ingredients :

200gram chicken without bones
1 tbsp evaporated milk
2 tbsps white pepper
1 tbsp black pepper (If you want spicy flavor)
1 egg
2 tbsps cornstarch
100gram Wheat flour
10gram Soy Asahi Fried Chicken Powder
100gram Powder bread
100gram Cheddar Cheese

Instructions :

1. Finely chop / blend chicken until smooth.
2. Cheddar cheese cut into diced.
3. Add 1 egg, 2 tablespoons white pepper, 1 tbsp black pepper, 1 tbsp of evaporated milk, and 2 tbsps of cornstarch into chicken minced.
4. Mix all ingredients until smooth.
5. Put the flour little by little into the mixture until chicken batter form and it can be blocky-coagulated.
6. Dissolve 20gram Soy Powder Asahi Fried Chicken with boiled water 20ml.
7. When the dough is ready, round the dough into a ball and press the dough into flat.
8. Place the cheese dice in chicken batter in the middle of flat dough then wrap the cheese with chicken batter until it becomes round like a ball.
9. Dip the chicken ball into the mixing of Asahi Fried Chicken Soy Powder.
10. Dip chicken balls in breadcrumbs and fry the chicken balls with the oil that properly hot until it becomes golden brown.



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