

Create Our Signature Dishes AT HOME

Crispy Chicken & Spicy Jerez



Crispy Cauliflower, Ginger, Chilli

CREATES 2 PORTIONS

2 Chicken Breasts / 300g Chicken Thigh
300ml Buttermilk*
Cornflour (enough to coat pieces)
Sunflower Oil
250ml Spicy Jerez Sauce

1 Cauliflower Head
300ml Buttermilk*
Cornflour (enough to coat pieces)
Sunflower Oil
250ml Ginger & Chilli Sauce

GARNISH

Sesame Seeds
Chives

20g Smoked Almonds
Coriander

LET'S COOK!

Chop your Chicken/Cauliflower into chunks & chuck into a mixing bowl, then pour in your cornflour & buttermilk and toss to coat.

Next, heat enough oil to cover each of your pieces in a shallow pan to a min. 175C.

Transfer your coated pieces to the pan CAREFULLY and cook until crispy and golden - the more pieces you add to the oil, the longer they will take to cook.
(Chicken is cooked at 82C)

Once cooked, transfer to a bowl with kitchen paper to soak up excess oil.

Meanwhile, pour 250ml of our Signature Sauce into a saucepan to lightly warm.

Once the sauce is warm, remove kitchen paper from crispy pieces, pour over the sauce and toss until well coated.

TO SERVE

Crispy Chicken - sprinkle of sesame seeds + finely chopped chives
Crispy Cauliflower - sprinkle of chopped almonds + coriander

ENJOY!

*Dairy Free - Combine 275ml Dairy-Free Milk & 1 Tbsp Lemon Juice / Cider Vinegar