

Sauce-It

with

Another Great Idea from Dalziel



Verstegen, with pleasure.

Summertime... and the cooking is easy!



David shows you how easy it is to create products with Verstegen No 6 Battermix

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Newbury - 01635 265 160

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Turn chicken and pork into quick and profitable easy products using small lean offcuts of other meats.

With just a Schnitzel Hammer, using some No 6 Battermix and a selection of crumbs, you can create an array of different oven or friable products for all year round sale.

- **Butterfly a chicken fillet and cut in two, then hammer into schnitzel form and bread.**
- **Cut a chicken fillet into 1" square chunks, then bread to form nuggets.**
- **Bread chicken inner fillets to form goujons**
- **Cut inner fillet or thighs to 1" x 1/4" shapes to form popcorn chicken.**
- **Use chicken thighs or pork to lean tender cut to form into schnitzels with hammer and then crumb.**

All meats should be skinless and rind less, and you can also use tender cuts of pork, beef or lamb. Place the meats between a bag and use only the raised side of the hammer.



To cook schnitzels, goujons or popcorn products, place onto a skillet or pan fry in butter for several minutes each side depending on size.
Chicken nuggets can be oven baked or deep fried.

**Don't forget the:
Sauce-It Chicken & Bacon Binder**



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