

Corn Dogs using SPICY TOPPING

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|----------------|----------|
| Wheat flour | 0.100 kg |
| SPICY TOPPING | 0.100 kg |
| Whole egg | 0.150 kg |
| Vegetable oil | 0.050 kg |
| Milk | 0.150 l |
| Water, approx. | 0.150 l |
| Total weight | 0.700 kg |

Swelling time: approx. 10 minutes

Deep-frying temperature: approx. 175° C

Baking time: 4 – 6 minutes

Instructions for use: Mix all the ingredients, allow to swell and subsequently purée with a hand blender. Thread the small sausages onto wooden skewers, dip into the batter and deep-fry in hot fat until golden-brown.

Tip: For an especially crispy crust, the corn dogs can be sprinkled with SPICY TOPPING before deep-frying.



REÇETE SERVİSİ

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**STREET
FOOD***
*[baked]
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İREKS GIDA SANAYİ A.Ş.
Çerkezköy Organize Sanayi
Bölgesi
İsmet Paşa Mahallesi 4. Sok. No: 5
59510 Kapaklı / Tekirdağ
TÜRKİYE
Tel: +90 282 758 20 20
Fax: +90 282 758 21 21
ireks@ireks.com.tr
www.ireks.com.tr


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