

WINGS PREPARATION INSTRUCTIONS


I. MEAT AND MARINADE PREPARATION

You will need:

- chicken wings (approx. 100 g per whole wing) or other pieces with bones (temp. no higher than +4°C),
- cold water and ice (50% water, 50% crushed ice),
- **Hot** Holly Powder Marinade (170 g pack) or **Mild** Holly Powder Marinade (130 g pack).

1. Wash the poultry in the cold, running water and leave to drain.
2. Cut the wings into three parts. Discard the tip, it isn't to be used. If you are going to use a conventional frying machine, the mass of a single wing mustn't exceed 50 grams. You will find our instructional video on www.hollypowder.com very helpful.
3. Make sure to carefully use the correct amount of cold water with ice depending on the type of HollyPowder marinade you are using. The hot and mild marinades do require different amounts of water, see the Holly Powder instructional tables.
4. Mix the marinade thoroughly with water to dissolve completely.
5. Place the meat into a bowl or a tumbler and pour the marinade on it.
6. **Massage everything together until the meat has entirely absorbed the marinade. When using hands, massage no less than 5 minutes; when using the tumbler, massage for approximately 20 minutes. It is essential that the marinade is completely absorbed. No water should be left.**
7. Refrigerate overnight, or for a minimum of 12 hours.

REFERENCE TABLE



HOT MARINADE			
Meat in kg	Marinade in g	Water in ml	Ice in ml
1	34	50	50
2	68	100	100
3	102	150	150
4	136	200	200
5	170	250	250

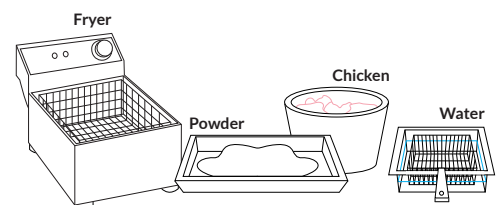
MILD MARINADE			
Meat in kg	Marinade in g	Water in ml	Ice in ml
1	26	50	50
2	52	100	100
3	78	150	150
4	104	200	200
5	130	250	250

*Refer to the boneless elements instructions for elements without bones such as chicken strips.
 IMPORTANT! In order to fry larger boned pieces, it is necessary to use a special frying machine.

II. THE COATING

You will need:

- The Holly Powder Coating,
- a container for the coating powder (GN 1/1, 100-150mm in height or GN 2/1, 100-150mm in height),
- a container for water (GN 1/2, 150mm in height),
- a basket to dip the meat in water- it is ok to use the basket from the frying machine (23mm x 21,5mm, 100mm in height),
- IMPORTANT! Tongs to move the marinated meat between the water and the coating- so that the hands will remain dry,
- a sieve for sifting the coating powder.



An instructional video on coating and more is available at www.hollypowder.com

WINGS (WITH BONES)

Stage 1: Initial Coating

Place the marinated pieces of meat in coating powder. Use kitchen tongs to move the meat; your hands must remain dry.

Separate the pieces by gently lifting them from the bottom. Never directly touch the meat with your fingers, only through the coating powder.

Begin coating using the CPT method (Collect, Press, Toss). **Collect** the meat and cover it with the coating powder.

Press the coating to the meat.

Toss the meat so that the coating wraps it thoroughly on each side. Repeat the CPT method three times.

Gently grab two wings by their ends and shake off the excess coating by tapping your wrists against one another three times.

Place the wings in water.

Using the basket, move the strips to the coating powder.

Stage 2: Water Dip and Re-coating

Evenly space the wings on the coating powder.

Separate the pieces by gently lifting them from the bottom. Never directly touch the meat with your fingers, only through the coating powder.

Begin coating using the CT method (Collect, Toss). **Collect** the wings and cover them with the coating powder.

Toss the meat so that the coating wraps it thoroughly on each side. Repeat the CT method three times.

Gently grab two strips by their ends and shake off the excess coating by tapping your wrists against one another three times.

Pick up the wings and gently press the coating into the meat by rotating them in hands 3 times simultaneously.

Correct the coating on the wings by gently pressing it with the palm of your other hand.

Place the wings in the frying basket.

Stage 3: Final Coating and Preparation

Evenly space the wings on the coating powder.

Separate the pieces by gently lifting them from the bottom. Never directly touch the meat with your fingers, only through the coating powder.

Begin coating using the CT method (Collect, Toss). **Collect** the wings and cover them with the coating powder.

Toss the meat so that the coating wraps it thoroughly on each side. Repeat the CT method three times.

Gently grab two strips by their ends and shake off the excess coating by tapping your wrists against one another three times.

Pick up the wings and gently press the coating into the meat by rotating them in hands 3 times simultaneously.

Correct the coating on the wings by gently pressing it with the palm of your other hand.

Place the wings in the frying basket.

IMPORTANT- Place the coated chicken in the frying machine immediately after the coating process has been completed.

III. THE FRYING

Heat the oil in the frying machine to 170°C. Place the wings in the frying basket, so that they don't stick to one another. Place the basket into the frying machine. Deep fry the wings. Serve fresh, immediately after the frying process has completed.

Approximate frying time:

- wings (small pieces, max wt 50g) - approx. 7 min. (shake the frying basket after 30 seconds into the frying so that the chicken is evenly fried),
- drums and flats - approx. 12 min. (in a special frying machine only).

IMPORTANT! The exact frying duration can only be estimated based on a particular frying machine.