

Korean **SWEET & SOUR** **CHICKEN**



Ingredients

2kg Diced Chicken Thigh
25g Verstegen DS Bond
40g Verstegen Spice Mix Del Mondo
Takoyaki or Tjap Tjoi
800g Verstegen Sweet & Sour Sauce
65g Verstegen World Grill Korean
2x 225g Tins Sliced Water Chestnuts
(drained)
2x 225g Tins Bamboo Shoots
(drained)
300g Diced Red Onion
300g Diced Mixed Peppers
200g Carrot Strips

Method

Mix the Spice Mix and DS Bond together and mix well in to the diced chicken.

Add the Sauce, World Grill and all the vegetables and combine.

Can be displayed as a raw product or placed in a boilable vacuum bag and cooked in the Rational. 100% steam. 85c for 90 minutes.

Chill to fridge temperature within 90 minutes.



Verstegen adds that extra something.

