



Thinking of you
Electrolux



RECIPES by
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MAIN COURSE

BUTTERMILK FRIED CHICKEN

Want a twist to your classic fried chicken without using ready mix batter? You should try this great recipe!

INGREDIENTS

500 g	Chicken legs
300 ml	Peanut oil

Brine

1 ltr	Water
100 g	Salt
100 g	Sugar
1 pc	Cinnamon stick
30 g	Garlic (Peeled)
30 g	Shallots (Peeled)
5 g	Coriander seed

Seasoned Flour

500 g	Flour
30 g	Garlic powder
30 g	Onion powder
5 g	Mustard powder
15 g	Cayenne pepper
30 g	Paprika
10 g	Black pepper

Dip

500 ml	Buttermilk
10 g	Salt



PROCEDURE

Using your Electrolux cooking range, bring all the ingredients for brine to a boil and stir until the sugar and salt dissolves. Cool then chill in your Electrolux refrigerator for at least 2 hours.

Once the brine is cold, submerge chicken legs. Let sit for 12 hours in the chiller.

Once the chicken has been brined, remove and drain for 5 minutes on a rack.

Use the detachable head of your Electrolux stand mixer to mix all ingredients for the seasoned flour in a bowl.

Dump drained chicken into seasoned flour then dunk in salted buttermilk. Then dump in seasoned flour again. Place on tray and let sit for 30 minutes. This step is very important because it is when the crust is formed.

Preheat oil to 160 degrees in a shallow heavy pan. Add chicken to pan and cook for 12 minutes per side. Drain on paper towel and let rest for 1 minute. Serve in wax paper with a side of fries.