

Katsu

CHICKEN BITES



INGREDIENTS

AVO Katsu Maritop

AVO Taco Crumb

AVO Liquid Gourmet Marina Oil

Nigella Seeds

Parsley



METHOD

1. Remove any excess fat and slice **chicken fillets** into smaller chunks
2. Dunk the diced chicken into the **AVO liquid gourmet marina oil**. This will be the applicator for the crumb to stick to.
3. Let the excess of the marina oil drip off and roll your chicken pieces in **AVO Taco Crumb** ensuring there is a good covering all over.
4. Squeeze out some **AVO Katsu Maritop** into each tapas tray and place your crumbed chicken pieces on top.
5. A sprinkle of fresh **parsley** and **nigella seeds** will lift this dish and give it great visual appeal.



For allergen information, please refer to the relevant product specification.



AIR-FRY/BBQ



GREAT WITH RICE OR SALAD

Created by butchers and meat technologists from the finest quality ingredients. This authentic, tasty and attractive sauce offers your customers a complete meal solution, that's ready to eat in minutes!

A cross between chip shop curry sauce and Tikka Masala, this sauce is packed with flavours that your customers will love.