

Fermented Chilli

CHICKEN AND HALLOUMI SKEWERS



INGREDIENTS

AVO Lafiness Fermented Chilli Marinade

Chicken Breast (Diced)

Halloumi (Cubed)



METHOD

1. Marinade the **Diced Chicken Breast** in **AVO Lafiness Fermented Chilli Marinade** at a usage rate of 8%.
2. Thread the **Chicken** and the **Halloumi** alternately onto a skewer.
3. This creates a visually appealing presentation, yet also allows each piece to cook evenly, while the halloumi helps keep the chicken moist and adds a contrasting texture



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



BBQ



SALAD

Created by butchers and meat technologists from the finest quality ingredients, this AVO Lafiness brings bold, tangy heat with deep, savoury richness from slow-fermented chilli. Smooth, aromatic warmth with a lively kick-perfect for adding big, punchy flavour to any cut.

This dish leans into the authenticity of Korean cuisine, utilising fermented ingredients for their probiotic benefits.