



# ULTIMATELY JUICY FRIED CHICKEN

Enjoy a refined take on a beloved Western classic  
brined with the flavors of Knorr Chicken Powder!



# STEP 1: KNORR CHICKEN POWDER BRINE

Prepare to serve up a uniquely savory plate of fried chicken, masterfully cooked to mouthwatering perfection with meaty flavors down to the bone.



24  
HOURS



SERVES  
8 PEOPLE



93% LIKED

## WHAT CHEFS SAID:

"Knorr Chicken Powder is not like any other seasoning mix. This powder consists of natural flavors that tastes really good. Pasok sa panlasa ng bata at matatanda!"

INGREDIENTS	QUANTITY		COST	
Knorr Chicken Powder	70	g	P	31.62
White Sugar	25	g	P	1.88
Buttermilk	1000	mL	P	74.60

TOTAL FOOD COST	P	108.09
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## PREPARATION

- Combine all the ingredients in a pot and place the pot over medium flame.
- Stir until it comes to a boil.
- Lower the flame and simmer for one minute.
- Transfer brine to a container and cool at once either through a an ice bath or by stirring, Once cooled, cover and place in the chiller until ready to use.
- You can also add different seasonings and spices, aromatics, and vegetables.

## STEP 2: BATTER AND COATING

Prepare to serve up a uniquely savory plate of fried chicken, masterfully cooked to mouthwatering perfection with meaty flavors down to the bone.



6  
MINUTES



SERVES  
8 PEOPLE



93% LIKED

### WHAT CHEFS SAID:

"Knorr Chicken Powder gives meatier and tastier fried chicken.. Mas malinam to sa ibang natikman ko.. brining is a big factor para manuot ang lahat ng lasa sa laman.."

INGREDIENTS		QUANTITY		COST	
BATTER					
All Purpose Flour		200	g	₱	12.00
Cornstarch		20	g	₱	3.46
Baking Powder		15	g	₱	2.64
Knorr Chicken Powder		15	g	₱	6.78
Buttermilk		200	mL	₱	12.00
COATING					
All Purpose Flour		200	g	₱	12.00
Cornstarch		20	g	₱	3.46
Baking Powder		15	g	₱	2.64
Knorr Chicken Powder		15	g	₱	6.78

<b>TOTAL FOOD COST</b>	₱	<b>61.76</b>
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### PREPARATION

- For the batter: Combine all the ingredients in a mixing bowl and whisk very well until all the ingredients are well incorporated.
- Transfer to a covered container then place in the chiller until ready to use.
- For the coating: Combine all the ingredients in a mixing bowl and whisk very well.
- Cover until ready to use.



## STEP 3: COOKING

Prepare to serve up a uniquely savory plate of fried chicken, masterfully cooked to mouthwatering perfection with meaty flavors down to the bone.



**50**  
MINUTES



**SERVES**  
**8 PEOPLE**



**93% LIKED**

### WHAT CHEFS SAID:

"It made my ordinary fried chicken an extra ordinary tasty one not only in the outside but even in the meat fibers inside. By brining the meat in Knorr Chicken Powder, it enhances the flavor and gave it an umami taste!"

INGREDIENTS	QUANTITY		COST	
Whole Chicken, 8 cut	1		₱	<b>163.00</b>
Knorr Chicken Powder Brine	1000	mL	₱	<b>108.09</b>
Batter	980	mL	₱	<b>36.88</b>
Coating	480	g	₱	<b>24.88</b>
Corn Oil, for deep frying	1500	mL	₱	<b>296.25</b>

<b>TOTAL FOOD COST</b>	₱	<b>629.10</b>
<b>TOTAL FOOD COST/SERVING</b>	₱	<b>157.28</b>

### PREPARATION

- Place the chicken in the brine. Make sure it's fully submerged.
- Cover and place in the chiller for 24 hours.
- After 24 hours, remove the chicken and wash under running water.
- Place all the chicken in the batter to fully coat the parts then dredge in the coating.
- Do this step twice (batter then coating) for a thicker coating on the chicken.
- Pre-heat the oil to 150C and fry the chicken until lightly brown.
- Remove the chicken and let cool for 20 minutes. Increase the oil's temperature to 200C then add the chicken for the second fry until golden brown and cooked through.
- Transfer the chicken to draining racks.