

# Gluten Free Batter & Breading for Chicken



	Control Rice Flour	Split Yellow Pea Flour	Split Yellow Lentil Flour	Split Faba Bean Flour
Ingredients	%	%	%	%
Functional Native Potato Starch	54.00	54.00	54.00	54.00
Flour	36.00	36.00	36.00	36.00
Spice Blend	6.00	6.00	6.00	6.00
Non Fat Dry Milk	2.00	2.00	2.00	2.00
Instant Starch	1.00	1.00	1.00	1.00

**Preparation:**

1. Mix batter dry mix with cold water (35-40F) at a 1:1.4 ratio
2. Pre-dust chicken tenders or other chicken pieces with potato starch
3. Dip pre-dusted chicken tenders or other chicken pieces into batter
4. Coat chicken tenders or other chicken pieces using the breader
5. Fry at 350oF -360oF as required to reach internal temperature of 165F (boneless) or 180F (bone in chicken)