

# OUR CHICKEN NUGGETS

with tomato kasundi and baked buffalo ricotta

## INGREDIENTS

3Tbsp Black mustard seeds, *popped in oil*

6 Free range eggs, *beaten*

800g Paesanella buffalo basket ricotta

Sea salt and freshly milled pepper

16 Chicken tenderloins

2 Egg whites, *lightly whipped*

1 cup Skellonz popcorn powder

¼ cup Award tomato kasundi

## METHOD

1. Line a non-stick deep baking tin with softened butter, sprinkle over the base with the black mustard seeds - place into the freezer to set
2. Pre-heat oven to 150°C
3. Beat the eggs into the ricotta, pour into the baking dish, cover with non-stick baking paper and foil. Place into a larger deep baking pan, half fill with boiling water and bake for up to 40 minutes or until firm. Once cool, place into fridge to set firm. Cut into portions
4. Meanwhile, coat the chicken tenderloins in the egg white then roll through the popcorn crust. Season with sea salt
5. In a frypan, add high heat oil and cook on each side until crunchy
6. Heat the ricotta portions in an hot oven
7. Place onto warmed plates or in Chinese soup spoons as a finger food option
8. Top with tomato kasundi and chicken pieces



food by paul jobin

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