**PERI-PERI FRIED CHICKEN BURGER**

**1 burger bun**

**1 French fried chicken thighs**

**1 slice cheese**

**40 g peri peri aioli**

**20 g Iceberg**

**20 g pickles gerkin**

**25 g Tomato slice**

**10 g Red onion diced**

**BRINE FOR CHICKEN**

**3 kg Chicken (tight 6 pc/kg / wings 2 joint 10pc/kg)**

**500 g water**

**500 g ice**

**100 g salt**

**20 g sugar**

**5 g black peppercorn**

**4 Bay leaf**

**30 g fresh rosemary or 1 tblsp dried rosemary**

**20 g fresh Thyme or 1 tblsp dried thyme**

**1 cloves**

**2 garlic head cut in half**

* Put all the spice, salt, sugar and herb in a pot with the water
* Bring to boil and let infuse for 10 minutes off the heat
* Add the ice.
* When totally cool down, place the chicken into the brine
* Let brine for 10 minute in the fridge
* After 10 minutes, remove the chicken from the brine and let drain for 1 hour in the fridge
* Place the chicken into a vacuum bag. Seal

**FFC BATTER**

**150 g flour**

**330 g soda**

**3 eggs**

**7 g salt**

**FFC FLOUR MIX**

**800 g Plain flour or Cake flour**

**200 g rice flour**

**500 g panko crumb**

**50 g chicken powder**

**20 g mustard powder**

**30 g salt**

**30 g garlic powder**

**5 g nutmeg**

**30 g onion powder**

**10 g cayenne pepper**

**15 g dried tarragon**

**15 g dried oregano**

**30 g black pepper**

**30 g white pepper**

**PERI PERI CHILI SAUCE**

**150 g bird eye chili**

**150 g red capsicum**

**200 g long red chili deseeded**

**50 g garlic**

**10 g smoked paprika sweet**

**20 g coriander**

**10 g basil**

**150 g olive oil**

**50 g lime juice**

**150 g sherry vinegar**

**80 g sugar**

**30 g salt**

**Xanthan**

**PERI PERI AIOLI**

**300 g Mayonnaise**

**50 g roast garlic**

**150 g peri peri**

**BURGER BUN**

**630 g bread flour (no 11)**

**115 g sugar**

**125 g butter**

**35 g fresh yeast**

**5 g salt**

**260 g milk**

**80 g water**

**90 g egg**

* In a dough mixer mix flour, sugar, salt, eggs and butter together
* In a pot warm milk and water (45 degrees) add yeast to it and let the yeast developed
* Add the yeasty milk into the flour mix and let turn for 15 minutes on medium speed
* Cover the bowl and let proof for 30 minute
* Portion the dough into 40 g portion
* Let proof for another 30 minutes
* Egg wash all the bun
* Cook at 150 degrees for 20 minutes