

Spicy Marinade



Product Information

Description

Our Spicy Marinade is developed from a combination of spices to provide a dry mix wet-out marinade. Best used on chicken wing pieces for a fiery taste with plenty of kick.

Brand: Rupert's and Bespoke

Description (Name): Spicy Marinade

Pack size: 500g and 1kg

Packaging/Labelling: At Rupert's Ingredients we understand every customer is different in requirements. Therefore, we pride ourselves on delivering bespoke packaging and labelling which is both professional and unique.

Storage: Store in ambient conditions away from strong odours and direct sunlight.

Shelf Life

12 months from manufacture date.

Compliance

All products are manufactured in a factory with BRC and HMC accreditation (Kosher on request).

Features and Benefits

Easy to use

Suitable for Vegetarians

No Artificial Colours or Flavours

No Hydrogenated Vegetable Fat

Cooking Instructions

1. Place the substrate into the marinade and as a general rule: 500g of the spicy marinade to 10kg substrate.
2. Make sure the substrate is coated carefully and thoroughly. Let the marinated substrate sit for 12 to 24 hours.
3. Place the marinated substrate into Rupert's Original Breading and as a general rule: 500g of the breading to 5kg substrate.
4. Make sure the substrate is coated carefully and thoroughly. Let the breaded substrate sit for 10 minutes.
5. Remove any excess breading before placing the breaded substrate into the pressure fryer.

