



CHICKEN PARMESAN

Henningsen products are used to create interesting soups and sauces; however, they may also be used to add value to seasoned batters and coatings of frozen foods.

	<u>Ingredients</u>	<u>Grams</u>	<u>%</u>
A.	Seasoning*		
	Flour	45.0	19.4
	Henningsen Chicken C-100-B-AR (#736)	3.5	1.5
	Henningsen Chicken Fat with NFDM (#730)	3.5	1.5
	White Pepper	0.5	0.2
	Salt, Dendritic	5.0	2.2
B.	Batter		
	Henningsen Whole Egg Type W-1-FF (#222)	20.0	8.6
	Henningsen Egg Yolk Type Y-1-FF (#145)	5.0	2.2
	Parmesan Cheese	25.0	10.8
	Milk	<u>125.0</u>	<u>53.8</u>
		232.5	100.0
	Chicken Breast, Boneless (5)		
*Seasoning Variations			
(2)	Flour	45.0	19.4
	Henningsen Chicken Broth 4 (#827)	3.5	1.5
	Henningsen Chicken Fat with NFDM (#730)	3.5	1.5
	White Pepper	0.5	0.2
	Salt, Dendritic	5.0	2.2
(3)	Flour	45.0	19.4
	Henningsen Chicken Concentrate 6A-14C (#813)	3.5	1.5
	Henningsen Chicken C-100-B-AR (#736)	3.5	1.5
	White Pepper	0.5	0.2
	Salt, Dendritic	5.0	2.2

(4) Flour	45.0	19.4
Henningsen Chicken Fat w/Broth C-AR (#732)	3.5	1.5
Henningsen Chicken C-100-B-AR (#736)	3.5	1.5
White Pepper	0.5	0.2
Salt, Dendritic	5.0	2.2

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Directions:

1. Blend flour, powdered chicken, salt, and white pepper in a small counter pan.
2. Blend thoroughly powdered eggs and milk and add parmesan cheese in another counter pan.
3. Drain the chicken breast and dry.
4. Dip each piece in flour mixture, then the egg mixture. Place on a pan to bake.
5. Bake at 350° for 40 minutes until done.

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