

BUFFALO CHICKEN WITH A
LONG CLAWSON BLUE CHEESE DIP

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS
the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

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Ingredients for Vadasz Buffalo Sauce

SERVES 1

CP012 Vadasz Hot Red Pepper Sauce	151g
DB083 Croxton Manor Unsalted Butter	115g
IN016 Dorset Sea Salt Flakes	5g
White wine vinegar	15ml
Worcestershire Sauce	2 tsp
Garlic powder	2 tsp
Cayenne Pepper	1 tsp

Ingredients for Long Clawson Blue Cheese Dip

DY009 Kolios Greek Yogurt	200g
EB003 Stilton Cumb	75g
IN016 Dorset Sea Salt Flakes	2g
Apple Cider Vinegar	2 tsp

Ingredients for the Crispy Chicken Tenders

IN016 Dorset Sea Salt Flakes	2g
Chicken Breast, skinned & cut into tenders	650g
Corn flakes	140g
Cracked black pepper	2 tsp
Garlic powder	2 tsp
Smoked paprika	2 tsp
Plain flour	500g
Large eggs	3 eggs



VADASZ BUFFALO CHICKEN TENDERS
with a Long Clawson Blue Cheese Dip

Method for the Vadasz Buffalo Sauce

1. Combine the Vadasz Hot Pepper Sauce, vinegar, worcestershire sauce, cayenne pepper, garlic powder and salt in a pot over medium heat. Bring to a simmer while stirring with a whisk.

2. As soon as the liquid begins to bubble, remove the saucepan from the heat and whisk in the cold cubed butter and set aside for later.

Method for the Long Clawson Blue Cheese Dip

1. Weigh out all of the ingredients and place into a mixing bowl and combine until smooth and crumbly.

Method for the Crispy Chicken Tenders

1. Preheat the deep fat fryer to 170°C.

2. Place the corn flakes, sea salt flakes, pepper, garlic powder and smoked paprika into a food processor. Pulse the mixer 4 to 5 times until the cereal has broken down (not completely crushed - some larger pieces can remain). Pour into a large bowl. Place the flour into a separate bowl and then in a third bowl, whisk the eggs and milk together.

3. Coat each chicken piece in flour, shaking off any excess. Then, dip in the egg mixture and let any excess drip off. Then generously roll in the corn flakes. Place the chicken strips on the prepared baking sheet, ready for frying.

4. Fry for 6 to 8 minutes. Turn each piece over and continue frying until the outside is crisp and the centers are cooked through.

5. Allow to cool for 5 minutes, then carefully place the chicken tenders into a large bowl. Pour the Vadasz buffalo sauce on top and gently stir to coat. Taste and add more sauce if desired. Serve warm with the blue cheese dipping sauce, fresh chilli's, flat leaf parsley and celery as a garnish.

Long Clawson Farms Stilton

Made in the rural heart of Leicestershire, Long Clawson Stilton is matured for around eight weeks until crumbly and creamy with a bold flavour. The perfect Stilton will have the telltale blue veins radiating from the centre and a distinctive tangy flavour - we crumb this delicious stilton in house and sell multiple variations of sizes.

Vadasz Red Hot Pepper Sauce

Packed with flavour, this hot sauce uses the a natural fermentation process which brings out an amazing depth of flavour, making it a great match for burgers, fries or even as a marinade.

Croxton Manor Unsalted Butter

Our very own Croxton Manor butter is made with fresh milk from British cows raised to strict quality standards. Perfectly used for enriching pastry dough, melting into sauces or lavishing on hot crumpets. This unsalted butter is not blended and is additive free.

Dorset Sea Salt Flakes

Hand-harvested from the pristine mineral rich, and world-famous waters of the Jurassic coast. To be used within or to finish the cooking process, these briny flakes are bursting with an honest taste of Dorset.
