

Smoked Hot Dog with Katsu Mayo, Sauerkraut & Tempura Crumb



Food Labelling...

EU Label values per 100g

Serves 1

	PER 100G	%RI	PER 254G SERVING	%RI
Energy(Kj)	1047 kJ	12%	2656 kJ	32%
Energy(kcal)	250 kcal	13%	634 kcal	32%
Fat	12 g	17%	29 g	41%
of which saturates	3.8 g	19%	9.6 g	48%
Carbohydrate	24 g	9%	62 g	24%
of which sugars	2.6 g	3%	6.5 g	7%
Fibre	2.3 g	9%	5.9 g	24%
Protein	11 g	22%	28 g	56%
Salt	1.4 g	23%	3.6 g	60%
HFSS Rating	-1 points			

CONTAINS:

- WHEAT
- EGGS
- MILK
- MUSTARD
- SOYA

MAY CONTAIN:

- OATS, BARLEY, RYE
- SESAME

Recipe Ingredients ...

Quantity:	Description:
103608 - 103608 Prime Meats British Smoked Hot Dog Sausages - BRAKES	100g 1x Each
109433 - 109433 La Boulangerie Fully Baked Gourmet Brioche Hot Dog Rolls - BRAKES	90g 1x Each
109271 - 109271 Brakes Katsu Curry Sauce - BRAKES	10g
89703 Sysco Classic Real Mayonnaise	5g
126670 - 126670 French's Yellow Mustard - BRAKES	10g
111780 - 111780 Brakes Tempura Batter - BRAKES	20g
131422 - 131422 Brakes Spicy Chip Seasoning - BRAKES	2g
113880 Premium Large Chives Bunch	5g
115795 - 115795 Kuhne Sauerkraut - BRAKES	10g
9802 Brakes Extended Life Rapeseed Oil	1.6g (auto-calculated)

Prep:

- Defrost the hot dog roll
- Chop the chives
- Mix the mayonnaise and katsu together

Method:

- To make the tempura crumb, whisk together the tempura batter and chives with a little water until a thick runny consistency is achieved
- Flick the batter into a deep fat fryer at 180°C and cook until crisp and golden
- Drain onto a papered tray and season with the chip seasoning
- Place the hot dog roll in a pan of gently simmering water and cook to a core temperature
- In a pan quickly heat the sauerkraut until warmed through
- Slice the hot dog roll, place the heated hot dog inside and finish with the sauerkraut, katsu mayo, mustard and tempura crumb - serve