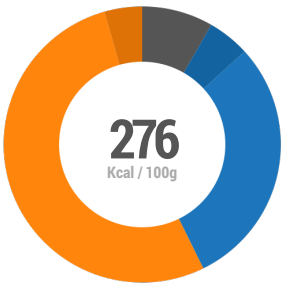


# Vegan Hot Dog with Crispy Jackfruit

By Oliver Lloyd from Brakes




CALORIES:


**34.4% Carbs**


**8.3% Protein**


**57.3% Fat**

CONTAINS:


WHEAT


SESAME


SOYA

SULPHITES


MAY CONTAIN:


OATS, BARLEY,  
RYE

EGGS

MILK

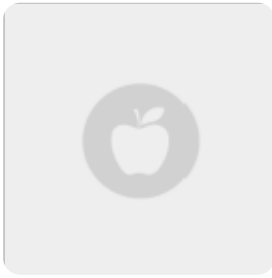
OTHER PROPERTIES:

VEGETARIAN

VEGAN

Recipe Ingredients ...	Quantity:	Description:
130435 La Boulangerie 9" Vegan Brioche Style Hot Dog Roll - BRAKES	80g	1x Each
135122 Meatless Farm Plant-Based Hot Dogs - BRAKES	80g	1x Each
126923 Young Jackfruit in water - BRAKES	50g	
111844 Golden Sheaf Batter Mix - BRAKES	50g	
126924 Brakes Vegan Mayo - BRAKES	70ml	
127162 Meridian Light Tahini 454g - BRAKES	10g	
112724 Blue Dragon Sriracha Hot Chilli Sauce 700ml - BRAKES	20g	
10478 Limes - BRAKES	35g	
114212 Chillies Red - BRAKES	5g	
10473 Spring Onions Bunch - BRAKES	5g	
113885 Herb Bunched Coriander - BRAKES	5g	
10439 Fresh Garlic - BRAKES	5g	0.04x Each

1 Serving



 **Product code**

 **Barcode**

 **415g** / **1170kcal**

 **Number of servings**

 **Net pack weight**

#### Cooking Instructions & Notes

#### **Preparation:**

Vegan Brioche Bun - Defrost

Defrost hot dog

Fontenilla Tinned Jackfruit - Drain

Goldensheaf batter mix - Mix with approx. 30ml of cold water, rest for 30 min

Limes - Juice & zest

Chillies Red- Finely Slice

Spring Onions Bunch - Finely Slice

Herb Bunched Coriander - Roughly Chop

#### **Method:**

1. Place a pan of water onto a medium heat and bring to a simmer, add in some extra chilli, lime and garlic if desired,  
add the frankfurter.
2. Mix the lime juice & zest with the mayo, tahini & sriracha - set aside.
3. Gently pull the jackfruit apart, drop into the batter then place into the fryer at 180oC until crisp - drain well.
4. Once the frankfurter has reached core temperature, remove from the water.
5. Slice the bun lengthways & place the frankfurter inside.
6. Drizzle over some of the mayo dressing, then top with the battered jackfruit.
7. Finish with some more mayo dressing & finally the chillies, spring onions, coriander and lime.