

# BREADINGS GUIDE

Easy and flavorful ways to turn your menu items into customer favorites!



Breadings give cooked foods much of their flavor and texture, so it's important to choose well. Henny Penny offers an extensive collection of breading formulations, with something for every taste, menu and health concern.

## INSIDE





A number of breadings crafted exclusively for Henny Penny fryers and combis bulk packaged for convenience and economy.

- Flavor profiles, menu suggestions and ordering information for all Henny Penny breadings.
- Breading basics and tips.
- 6 easy steps to perfectly breaded chicken.



# BREADING BASICS

Breaded textures will be softer when pressure fried and crispier when open fried.

| PRODUCT   | FLAVOR PROFILE  | MENU SUGGESTIONS   | ORDER NUMBER  |
|---|---|--|---|
| <p>Regular PHT Breading</p>  <p><b>H</b></p>          | <p>Balanced seasoning and flavor for a well-rounded and complete taste, with a soft texture—not crispy. It's what you expect when you think of fried chicken. Salty, but not crunchy.</p> <p><b>Texture: Soft</b><br/><b>Taste: Regular</b></p> | <p>The original Henny Penny Red Label breading developed especially for pressure fried chicken. Use for anything but sweets. Excellent for pork chops, cutlets and most veggies. Also great for combi-roasted chicken.</p> <p><b>Let breaded product sit 15 to 30 minutes before frying.</b></p> | <p><b>45 lb (20.4 kg) bulk case</b><br/><b>07300</b></p>  |
| <p>Medium Spicy PHT Breading</p>  <p><b>KOF-K</b></p> | <p>A well-balanced breading similar in character to Regular PHT with selectively added seasonings for additional flavor.</p> <p><b>Texture: Soft</b><br/><b>Taste: Flavorful</b></p>  | <p>Use with any or all of the same wide-ranging menu items as Regular PHT breading when you're looking for just a bit more flavor in the breading.</p> <p><b>Let breaded product sit 15 to 30 minutes before frying.</b></p>   | <p><b>50 lb (22.7 kg) bulk case</b><br/><b>07570</b></p>  |
| <p>Regular I PHT Breading</p>  <p><b>KOF-K*</b></p> | <p>A slightly milder version of the Regular PHT breading. Nice golden color and traditional texture.</p> <p><b>Texture: Soft</b><br/><b>Taste: Mild</b></p>   | <p>Use in place of regular PHT for a bit less breading flavor that allows the food's natural flavors to come forward.</p> <p><b>Let breaded product sit 15 to 30 minutes before frying.</b></p>  | <p><b>50 lb (22.7 kg) bulk case</b><br/><b>07550</b></p> <p><b>NO MSG</b><br/><b>50 lb (22.7 kg) bulk case</b><br/><b>07781</b></p> |
| <p>Five Star Breading</p>                           | <p>A blend of seasonings that produces the look and taste of traditional Southern fried chicken. Visible pepper, a bit lighter in color with a slightly softer crust.</p> <p><b>Texture: Soft</b><br/><b>Taste: Regular</b></p>                 | <p>Chicken or any Southern style protein. Try 2-stage frying for a softer crust: start with a higher temperature to brown, then cook slightly longer than normal at a lower temperature.</p> <p><b>Can be fried immediately after breading.</b></p>  | <p><b>45 lb (20.4 kg) bulk case</b><br/><b>07830</b></p>  |

## 6 easy steps to perfect breading



- 1 Place cleaned and trimmed product into cool water to help breading adhere properly. (Not necessary if using a marinade.)
- 2 Drain before breading.
- 3 Dump product into breading. General rule: 1 lb (0.45 kg) breading to 10 lb (4.5 kg) of product.
- 4 Toss product in breading using both hands. Coat thoroughly. When breading wings, tuck wing tip by bending around and behind end wing segment.
- 5 Remove excess breading by holding one piece in each hand and tapping knuckles of each hand together.
- 6 Place breaded product skin side up on sheet pan with grid. When breading chicken, group like parts together.