

# Chicken Snacks

As Chefs it's creativity and passion that inspires us daily!

.....  
**frenchmaid**



112150GEN



# Chicken Snacks

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Around the world, chicken is a familiar staple across restaurant menus. Since 2000 chicken has been the preferred meat among many countries and now is the world's favourite meat, having surpassed pork in 2007 – a trend mostly driven by healthy and affordable aspects.

At the same time chicken is such a versatile ingredient allowing Chefs to combine a variety of flavours and cooking methods. From adventurous regionally inspired chicken dishes to classic combinations recreating childhood memories, consumers can experience new spices, blends and flavours.

Fun and social, chicken wings occupy a special place in our hearts and bellies. This bar snack has become more popular in recent years because of its communal and versatility. A growing category combined with innovation (both flavours and cuts) and more accessibility and you will see an increase in consumption.

So welcome the meat of choice and embrace the chicken flavour sensations. We have a great tasting range of sauces to match your favourite chicken snack.



Chicken Empanadas with  
Frenchmaid Chipotle Sauce.





Cornflake fried chicken tenders with  
**Cajun Seasoning** served with **Frenchmaid**  
**Smokey Chilli Mayonnaise**.



# Teriyaki Chicken Wings

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500g chicken wings  
¾ cup rice flour  
2 Tbsp **Frenchmaid Cajun Seasoning**  
1 cup **Frenchmaid Teriyaki Sauce**  
Spring onion to garnish  
Salt and pepper to season

Mix **Frenchmaid Cajun Seasoning** into rice flour in a large bowl.

Dry wings with paper towels. Coat each wing in seasoned rice flour and shake off excess.

Fry at 175-180°C for 8-12 minutes until golden brown and fully cooked. Lay onto paper towels to soak up excess oil.

Toss the fried wings in the **Frenchmaid Teriyaki Sauce** to coat and garnish with spring onion.



# Peri Peri Chicken Wings

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500g chicken wings  
¾ cup rice flour  
2 Tbsp **Frenchmaid Cajun Seasoning**  
1 cup **Frenchmaid Peri Peri Sauce**  
Spring onion to garnish  
Salt and pepper to season

Mix **Frenchmaid Cajun Seasoning** into rice flour in a large bowl.

Dry wings with paper towels. Coat each wing in seasoned rice flour and shake off excess.

Fry at 175-180°C for 8-12 minutes until golden brown and fully cooked. Lay onto paper towels to soak up excess oil.

Toss the fried wings in the **Frenchmaid Peri Peri Sauce** to coat and drizzle with **Frenchmaid Buttermilk Ranch Dressing**.







## One recipe, various flavours

### Sauces for marinade

The wings can be marinated overnight in sauce before coating in rice flour. When marinating, the wings may require finishing in the oven, to ensure they are cooked fully, as they will brown more quickly.



Plum Sauce



Peri Peri Sauce



Butter Chicken Sauce



Chipotle Sauce



Chipotle Maple Sauce<sup>1</sup>

### Alternative sauces for coating the wings



Smokey Barbecue Sauce



Sweet Thai Chilli Sauce



Honey Mustard Sauce



Butter Chicken Sauce



Sweet & Sour Sauce



Satay Sauce



Plum Sauce



Chipotle Salsa



Chipotle Maple Sauce<sup>1</sup>

<sup>1</sup> 1 - 2 parts of Chipotle to 1 part of Maple Syrup



# Chicken Sausage Rolls

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- 500g chicken mince
- 1 carrot, grated
- 1 small leek, finely diced
- 2 Tbsp olive oil
- 1 cup breadcrumbs
- Flaky puff pastry
- 1 egg, beaten for egg wash
- 1/4 cup **Frenchmaid Dijon Mustard**
- Salt and pepper to season
- Frenchmaid Tomato Relish** for dipping



Sweat the carrot and leek in the olive oil until soft – season with salt and black pepper. Mix with breadcrumb, **Frenchmaid Dijon Mustard**, and chicken mince.

Unfold the puff pastry sheet onto a lightly floured surface, fill with the chicken mixture and roll tightly, sealing with egg wash or a little water. Chill the roll until ready for baking.

Cut the puff pastry dough into snacks size pieces, brush the egg wash over the dough and bake at 200°C until the pastry is golden brown and the mix is fully cooked. Serve with **Frenchmaid Tomato Relish** for dipping.

## Alternative sauces for filling



Satay Sauce



Chipotle Salsa



Butter  
Chicken Sauce



Tomato Salsa



Honey  
Mustard Sauce



Peri Peri Sauce

## Alternative sauces for dipping



Smokey Chilli Mayo



Chipotle Salsa



Sweet Thai  
Chilli Sauce



Tomato Salsa



Honey  
Mustard Sauce





Chicken Sausage Rolls with Dijon  
Mustard served with Frenchmaid  
Tomato Relish.



# Chipotle Chicken Empanadas

## Filling:

500g chicken thighs, small diced  
1 onion, diced  
1 red capsicum, diced  
2 cloves garlic, minced  
½ cup fresh coriander, chopped  
½ cup fresh parsley, chopped  
Salt and pepper to season  
½ cup **Frenchmaid Chipotle Salsa**  
**Frenchmaid USA Style Mayo** for dipping

## Dough:

300g flour  
80g butter, cubed  
1 tsp salt  
¼ cup ice water  
1 large egg

In a food processor combine flour, salt and cold butter. Mix these until the mixture resembles coarse sand. With the food processor running add the water and egg, mixing until just combined. Roll the dough into a ball, wrap in plastic and refrigerate for one hour.

In a large saucepan, cook the onion and capsicum. As they soften, add the garlic and diced chicken. Season with salt and pepper. Once fully cooked, allow to cool. To the cooled chicken, stir in the fresh herbs and the **Frenchmaid Chipotle Salsa**.

Roll out your chilled dough on a floured surface to 3-5mm thick. Using a small bowl or cooking rings, cut out large circles of dough. Fill each dough round with approximately 1-2 Tbsp of filling. Fold each empanada into a half moon shape, sealing the seam with a little water. Press firmly around the edges of each empanada with a fork. Refrigerate the prepared empanadas for at least 2 hours before frying.

Fry in vegetable oil at 180°C until golden brown, approximate 3-4 minutes. Allow to drain on paper towels. Serve with **USA Style Mayo** for dipping.



## Alternative sauces for filling



Satay Sauce



Peri Peri Sauce



Butter  
Chicken Sauce



Chipotle Salsa

## Alternative sauces for dipping



Tomato Relish



Smokey Chilli Mayo



Creamy aioli



Chipotle Salsa



Tomato Salsa



# Garlic Chicken Meatballs

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200g chicken mince  
1 egg  
1 cup breadcrumbs  
1 tsp salt  
¼ tsp pepper  
1 Tbsp **Frenchmaid Wholegrain Mustard**  
2 Tbsp **Frenchmaid Garlic Aioli**  
Serve with **Frenchmaid Tomato Salsa**

In a large bowl, mix all ingredients together. Using a tablespoon of mixture for each meatball, roll into balls. Sauté the meatballs in a pan with vegetable oil, turning frequently to brown all sides evenly or deep fry them.

Serve with **Frenchmaid Tomato Salsa** for dipping.



## Alternative sauces to serve with



Tomato Relish



Smokey Chilli Mayo



Tomato Salsa



Teriyaki Sauce



Honey Mustard Sauce



Smokey Barbecue Sauce

# Popcorn Chicken

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200g chicken (thighs or breast)  
½ cup buttermilk  
¼ cup of **Frenchmaid Peri Peri Sauce**  
⅓ cup chickpea flour  
⅔ cup cornflour  
½ tsp baking powder  
Salt and pepper to season  
**Frenchmaid Smokey Chilli Mayo** for dipping



Dice the chicken into pieces the size of popcorn. Stir the **Frenchmaid Peri Peri Sauce** into the buttermilk and marinate the chicken pieces overnight.

Add flours and baking powder to marinate chicken and mix thoroughly to combine. It will be a thick pastry consistency. Remove pieces of chicken from the batter individually and fry at 180°C for approximately 3-5 minutes until golden brown and cooked inside.

Serve with **Frenchmaid Smokey Chilli Mayonnaise** for dipping.

## Alternative sauces for marinade



Satay Sauce



Chipotle Salsa



Butter  
Chicken Sauce



Plum Sauce

## Alternative sauces for dipping



Buttermilk  
Ranch Dressing



Creamy Aioli



Sweet Thai  
Chilli Sauce



Peri Peri Sauce



Honey  
Mustard Sauce





Popcorn Chicken marinated with **Peri Peri Sauce** and buttermilk, served with **Frenchmaid Smokey Chilli Mayonnaise**.



# Corn Flake Fried Chicken Tenders

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300g chicken tenders  
¾ cup flour  
2 eggs  
½ cup buttermilk  
200g cornflakes  
2 Tbsp **Frenchmaid Cajun Seasoning**  
**Frenchmaid Smokey Chilli Mayo** for dipping

In the food processor, blend the cornflakes and **Frenchmaid Cajun Seasoning** until the cornflakes are mostly crushed.

In three separate bowls put the flour, eggs and buttermilk combined, and the crushed cornflakes. Dip each chicken tender first in the flour, then the egg mixture, and finally the crushed cornflakes, pressing the cornflakes firmly.

Fry the chicken tenders at 165°C for 3-4 minutes or until golden brown and cooked through. Allow to drain on paper towels.

Serve with **Frenchmaid Smokey Chilli Mayo** for dipping.



## Alternative dipping sauces



Creamy aioli



Garlic aioli



Buttermilk  
Ranch Dressing



USA Style Mayo +  
Sweet Thai Chilli Sauce



Smokey  
Barbecue Sauce



Honey  
Mustard Sauce



# Barbecue Chicken Sliders

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250g chicken thighs, cooked and shredded  
10 small burger buns or rolls  
Cos lettuce  
½ red onion  
½ cup cider vinegar  
1 tsp salt  
2 tsp sugar  
1 cup **Frenchmaid Smokey Barbecue Sauce**  
**Frenchmaid USA Style Mayonnaise** to spread

Mix the salt and sugar into the cider vinegar in a medium bowl. Slice the red onions finely into rounds or strips. Mix the onion into the vinegar mixture, ensuring the onion is covered in liquid. Set aside for at least 30 minutes.

Dress the shredded chicken in **Frenchmaid Barbecue Sauce**. Spread **Frenchmaid USA Style Mayonnaise** on both sides of burger buns, assemble each slider with lettuce, chicken and pickled red onion. You could also use coleslaw for these instead.



## Alternative sauces



Satay Sauce



Smokey Chilli Mayo



Creamy aioli



Peri Peri Sauce



























































































Butter Chicken Sauce



European Style Mayonnaise



PRODUCT	SIZE	SHELF LIFE	SERVES PER UNITS	UNITS PER CARTON	CODE	COUNTRY	
DRESSINGS							
Balsamic Vinaigrette Dressing	2L	18 Months	80	6	10-00031	NZ AU	  
Buttermilk Ranch Dressing	1L	11 Months	40	12	10-00237	NZ AU	 
Caesar Dressing	2L	9 Months	80	6	10-00021	NZ AU	
Classic French Dressing	2L	12 Months	80	6	10-00033	NZ AU	  
Classic French Dressing	5L	12 Months	200	4	10-00223	NZ	  
Coriander, Ginger & Lime Dressing	2L	18 Months	80	6	10-00035	NZ AU	   
Italian Dressing	2L	12 Months	80	6	10-00027	NZ AU	  
Peppercorn Vinaigrette	2L	12 Months	80	6	10-00029	NZ	  
MAYONNAISE							
European Style Mayonnaise	5L	12 Months	200	4	10-00060	NZ AU	 
European Style Mayonnaise	20L	12 Months	800	1	10-00061	NZ AU	 
Smokey Chilli Mayonnaise	1L	11 Months	40	12	10-00196	NZ AU	  
USA Style Mayonnaise	1L	11 Months	40	12	10-00184	NZ AU	 
USA Style Mayonnaise	20L	11 Months	800	1	10-00182	NZ AU	 
Vegan Mayonnaise	1L	7 Months	40	12	10-00235	NZ AU	   
Vegan Mayonnaise	20L	6 Months	800	1	10-00258	NZ AU	   
MUSTARDS							
American	2.2kg	18 Months	88	6	10-00069	NZ AU	  
Dijon	2.2kg	18 Months	88	6	10-00070	NZ AU	 
Dijon	21kg	18 Months	840	1	10-00071	NZ	 
Hot English	2.2kg	12 Months	88	6	10-00074	NZ AU	  
Wholegrain	2.1kg	18 Months	84	6	10-00203	NZ AU	  
Wholegrain	21kg	18 Months	840	1	10-00080	NZ	  
PORTION CONTROL UNIT							
Classic French Dressing	30g	12 Months	100	100	10-00177	NZ AU	  
Coriander, Ginger & Lime	30g	9 Months	100	100	10-00230	NZ AU	   
Creamy Aioli	28g	7 Months	100	100	10-00232	NZ	  
Garlic Aioli	30g	9 Months	100	100	10-00168	NZ AU	 
Honey Mustard	30g	9 Months	100	100	10-00208	NZ AU	 
Maple Flavoured Syrup	30g	14 Months	100	100	10-00156	NZ AU	   
Sweet & Sour	30g	12 Months	100	100	10-00173	NZ AU	 
Sweet Thai Chilli	30g	12 Months	100	100	10-00172	NZ AU	  
Smokey Barbecue	30g	12 Months	100	100	10-00178	NZ AU	  
Tartare Sauce	30g	9 Months	100	100	10-00171	NZ AU	 
Tomato Sauce	30g	12 Months	100	100	10-00170	NZ AU	 
SEASONINGS							
Crushed Garlic in Oil	1kg	18 Months	40	12	10-00189	NZ	  
Fresh Crushed Garlic	2kg	12 Months	100	4	10-00133	AU	 
Cajun Seasoning	600g	24 Months	300	12	10-00101	NZ	  
Lemon Pepper Seasoning	690g	24 Months	80	12	10-10127	NZ	  
Lemon Juice	2L	9 Months	80	6	10-00046	NZ	  



PRODUCT	SIZE	SHELF LIFE	SERVES PER UNITS	UNITS PER CARTON	CODE	COUNTRY	
SAUCES							
Béarnaise Sauce	1L	7 Months	40	12	10-00186	NZ AU	 
Butter Chicken Sauce	2L	8 Months	80	6	10-00233	NZ AU	  
Chipotle Salsa	2L	18 Months	80	6	10-00205	NZ AU	   
Creamy Aioli	900g	7 Months	36	10	10-00248	NZ	  
Creamy Aioli	1L	7 Months	40	12	10-00229	NZ AU	  
Garlic Aioli	1L	12 Months	40	12	10-00220	NZ AU	 
Garlic Aioli	2L	12 Months	80	6	10-00107	NZ AU	 
Hollandaise Sauce	1L	7 Months	40	12	10-00183	NZ AU	 
Honey Mustard	900ml	12 Months	36	15	10-00207	NZ	 
Honey Mustard	2L	12 Months	80	6	10-00073	NZ AU	 
Lust Barbecue Sauce	12.5L	12 Months	500	BnB	10-00153	NZ	  
Maple Flavoured Syrup	2L	18 Months	80	6	10-00191	NZ AU	   
Peri Peri Sauce	2L	12 Months	80	6	10-00201	NZ AU	 
Plum Sauce	2L	18 Months	80	6	10-00096	NZ AU	  
Satay Sauce	2.4kg	12 Months	96	6	10-00118	NZ AU	   
Seafood Sauce	5L	12 Months	200	4	10-00131	NZ	 
Sweet & Sour Sauce	2.3kg	12 Months	92	6	10-00112	NZ	 
Sweet Thai Chilli Sauce	2L	12 Months	80	6	10-00113	NZ AU	  
Sweet Thai Chilli Sauce	12.5L	12 Months	500	BnB	10-00164	NZ	  
Smoked Vegan Aioli	1L	6 Months	40	12	10-00251	NZ	   
Smokey Barbecue Sauce	900ml	12 Months	36	10	10-00204	NZ	  
Smokey Barbecue Sauce	2L	12 Months	80	6	10-00120	NZ AU	  
Smokey Barbecue Sauce	12.5L	12 Months	500	BnB	10-00163	NZ AU	  
Tartare Sauce	2.1kg	9 Months	84	6	10-00117	NZ AU	 
Teryaki Sauce	2L	12 Months	80	6	10-00121	NZ AU	
Tomato Salsa	2L	10 Months	80	6	10-00115	NZ AU	  
Tzatziki	2L	9 Months	80	6	10-00215	NZ AU	 
RELISHES							
Tomato Relish	2.4kg	18 Months	96	6	10-00097	NZ AU	  
Tomato Relish	5L	18 Months	200	4	10-00098	NZ	  
Tomato Relish	20L	18 Months	800	1	10-00160	NZ AU	  
SUPERScription							



New Zealand



Vegetarian



NO artificial flavour



Free range



Australia



Vegan



NO artificial colour



# Every day is chicken wings day!

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*One recipe, various flavours, with our  
diverse sauces and dressings.*



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