SECRETS OF CRESPI AND KENTUCKY

Ingredients
Spoon to taste
1/2 teaspoon garlic powder
1/2 teaspoon coriander
1/2 teaspoon turmeric
1/2 teaspoon paprika
25 g butter
3 Tablespoons olive oil
4 potatoes
Widgs potatoes:
100 g cooking cream
120 g cheddar cheese
Cocktail sauce:
Vanilla pinch
1 tablespoon corn starch
500 g versatile flour
One egg.
1 tablespoon white vinegar
Pint milk
600 g chicken wick
turmeric spray
1 teaspoon garlic powder
1/2 teaspoon shaved
1/2 teaspoon Hull
1 teaspoon powdered onion
1/2 teaspoon ginger
1/2 teaspoon white pepper
Small spoon salt

Directions

Crispy chicken: We need half a liter of milk and add a little lemon juice to it, and we stir it and leave it for ten minutes. We put the milk in a bowl, then add the crispy spices to it, then stir it well, then put the chicken in the milk bowl. We put a bag on the container and leave it for 3-4 hours. Put in a bowl of flour, then add a little starch and vanilla. In another bowl, put warm water and add an egg, white vinegar or apple cider vinegar and a little crispy spices, then stir it very well. We put the oil in a frying pan and put it on the fire in the middle. We take a little milk with the chicken and put it in the flour and then we stir it, we take a piece of chicken and we put it in the flour after which we put it in the water with eggs and vinegar and then after three seconds we return it to the flour again and we put it in oil to fry it for a period 4-5 minutes. Then it becomes ready for presentation We wash the potatoes very well and we cut them, then put the water on a fire and boil it, then add salt to it, then put the potatoes in boiling water, leave it for five minutes and then put it in cold water, and we wash it more than once with cold water. We put potatoes in a cold refrigerator for two hours.
We take a tray and put parchment paper on it, then we feed the suspicious potatoes as frozen on it. We sprinkle turmeric, coriander, paprika, garlic powder and olive oil, then spread it with a little butter, put it in the oven at a temperature of 200 for 20-30 minutes. Then it is ready to serve Cheddar sauce: We put a frying pan on a low heat, then put a cream and add cheddar cheese to it. We wait until the cream melts, then gradually add the cheddar cheese and it is ready to serve. Cocktail sauce: We put ketchup and mayonnaise in a bowl and add pickle water to it. And it becomes ready to serve.

C H E F O M A R

Bon Apetit!