

RIDER STUDENT TOP CHEF:



THE BIG CHEESE

Name

Leila Johnson

Recipe Title

Korean Corn Dog

Recipe Ingredients

- 4 all beef hot dogs
- 250 g mozzarella block (you can use mozzarella sticks instead)
- 10 skewers or wooden chopsticks
- 1¼ cup all purpose flour
- 2 tablespoon white granulated sugar
- ½ teaspoon baking powder
- 100 ml milk
- 1 egg
- 1 cup panko breadcrumbs
- 1 cup frozen bag of fries (cubed)or use 1 diced potato instead
- Ketchup,mustard,hot sauce, and white granulated sugar for toppings

Recipe Instructions

1. Cut the sausages and mozzarella cheese into 4cm width pieces.
2. On a baking tray or plate, spread the panko breadcrumbs and chopped fries on opposite sides.
3. Arrange the sausages and mozzarella cheese sticks onto skewers.
4. In a bowl, mix together your dry ingredients and slowly incorporate the milk and egg. If your batter seems too thick, add more milk in 20 ml increments.(You want a thick and sticky consistency. The batter should stick to the skewers and not drip off easily.)
5. Place the mixture in a tall cup.
6. Dip your skewers into the glass of thick batter.
7. Remove the excess and roll in the panko breadcrumbs or chopped fries. A mixture between the two will also work well. Press the breadcrumbs and or chopped fries gently to help the coating stay on the skewers.

8. Deep fry these at 160-170 degrees for 3-5 minutes. Only fry 2-3 skewers at one time to make sure the temperature of the oil stays consistent.
9. Leave to cool for 1 minute before adding granulated sugar, ketchup, mustard, and other desired toppings.