

KOREAN CORN DOGS

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS

the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.



KOREAN CORN DOGS

With Kickin Mustard

KOREAN CORN DOGS

Chef Gary Parsons

Ingredients

SERVES 4 PORTIONS

Batter

IN019 Cornish Sea Salt	3g
Plain Flour	115g
Caster Sugar	21g
Baking Powder	10g
Milk	125ml
Egg	1 egg

Corn Dog

CA723 Rare & Pasture Pork Frankfurters	4 sausages
H569 Gotcha Ketchup	50ml
Panko Bread Crumbs	100g
Kickin Mustard Sauce	50ml
Green Chilli, seeds removed & finely chopped	4g
Sesame Seeds, toasted	2g
Wooden Skewers, 15cm	4

Kickin Mustard Sauce

Frenchies Mustard	50g
Soy Sauce	10g
Siracha Sauce	5g
Rice Vinegar	5g
Fresh Ginger, grated	5g

Method for Kickin Mustard Sauce

1. Combine all ingredients and mix thoroughly.

Method for the batter and corn dog

1. Skewer the 4 hot dog sausage with wooden skewers. Pat dry the sausages and place into fridge to keep cold while making batter.

2. Add flour, sugar, salt and baking powder to a large bowl. Whisk until evenly blended. Add in milk and egg. Whisk all the ingredients together until smooth. The batter should be very thick and sticky. Refrigerate the batter briefly to get it cold.

3. Remove the sausages from the fridge. Pour the batter into a loaf tin, then coat all 4 sausages, when coating them make sure they are all cover entirely with the batter. When coating the sausages, turn the hot dogs a few times in the batter. Then use your fingers to help evenly spread out the batter or remove some of the batter if your coating is too thick. Keep in mind that your batter will expand once it is fried, so you don't want your coating to be too thick. Make sure your hot dog is completely sealed in the batter.

4. In a separate loaf pan, add panko breadcrumbs. Roll the hot dog in panko breadcrumbs. While the sticky batter will pick up some of the breadcrumbs, also sprinkle and press more on with hands to make sure the hot dog is covered in panko.

5. Add the hot dogs to the hot oil. Cook a few minutes on both sides, until batter is dark golden brown and batter is fully cooked.

6. Finish with kickin mustard sauce and gotcha ketchup. Sprinkle the green chill and sesame seeds over the top.



FRICKLES

With Eaten Alive Bread and Butter Cucumbers

FRICKLES

Chef Gary Parsons

Ingredients

SERVES 4 PORTIONS

IN995 Bread & Butter Pickled Cucumbers **200g**

Batter

IN019 Cornish Sea Salt	3g
Plain Flour	115g
Caster Sugar	21g
Baking Powder	10g
Milk	125ml
Egg	1 egg

Method for the frickles

1. Drain and pat dry the pickled cucumbers.
2. Add flour, sugar, salt and baking powder to a large bowl. Whisk until evenly blended. Add in milk and egg. Whisk all the ingredients together until smooth. The batter should be thick and sticky, refrigerate the batter briefly to get it cold.
3. Dip and coat the pickled cucumbers with the batter, when the batter is cool. Carefully drop the cucumbers into a deep fat fryer, fry until golden brown and crispy. Finally, season with salt.

Cornish Sea Salt Flakes

A pebble's throw from the Atlantic Ocean, the salt house that produces Cornish Sea Salt uses pure sea water from a protected marine zone, which is high in trace elements. It's this purity that gives the salt its fresh flavour and makes it so popular with chefs. Add a sprinkle to chocolate brownies to elevate them to new levels.

Bread & Butter Pickled Cucumbers

Bring on the burgers! These slices of pickled cucumbers are sweet and sour with a satisfying crunch, plus delicate fennel notes and a mustardy spice.

Gotcha Ketchup

Glossy terracotta-red, Korean-inspired sauce, made using a traditional gochujang fermented chilli paste. Sweet and sour flavours followed by a smoky, umami chilli kick.
