nidderdale chicken kyiv

fry

for best results, fry this cut

Core Temperatures	Out of the Oven	After Resting
Well Done	65-68°C	72-75°C

The core temperature is measured from the centre of the meat. For perfect cooking and measuring internal temperatures, we recommend a 'Meater+ Wireless Thermometer'. Available in our pantry now.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!

Jeff Baker

Executive Development Chef

eat better meat™

Explore our wide range of innovative and forgotten cuts and choose the breed that best suits your palate at

farmison.com/our-meat

cooking time from: 10 minutes

oven bake

Remove the chicken out of the packaging.

Preheat the oven to 180°C fan-assisted or 200°C without a fan (gas 6).

Place on a baking tray and cook for 30 mins until the chicken is cooked through & piping hot.

Remove from the oven, season with sea salt & serve straight away.

shallow fry

Remove the chicken out of the packaging.

Heat a layer of vegetable oil 5-6cm deep in a frying pan over a medium-high heat.

Fry for 8 to 10 minutes turning a couple of times until golden - you may need to do this in batches until the chicken is cooked through & piping hot.

Remove from the pan, pat away excess oil with kitchen roll, season with a little sea salt & serve straight away.

deep fry

Remove the chicken out of the packaging.

Preheat the fryer to 160°C.

Fry the Kiev's for 8 to 10 mins until golden & crispy - you may need to do this in batches, ensure the chicken is cooked through & piping hot.

Remove from the fryer, pat away excess oil with kitchen roll, season with sea salt & serve straight away.

serving suggestions

Serve with rich garlic mayo, wedges of lemon & French fries.