
EXPERIMENT 7 PREPARATION OF CHICKEN PATTIES

Structure

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7.0 OBJECTIVES

After doing this experiment, you will be able to:

- state what are the ingredients used for the production of chicken patties; and
- prepare chicken patties.

7.1 INTRODUCTION

There is a demand for enrobed poultry products in recent years. These include products like chicken patties, nuggets and sticks which are breaded and battered products. The products provide appeal to ever changing consumer demand. Patties are made from premium skinless, boneless chicken meat with spices and binders/ extenders. It can be used in a burger or can be eaten as such after frying. Here you will learn to prepare patties as an enrobed product using chicken meat.

7.2 EXPERIMENT

7.2.1 Requirement

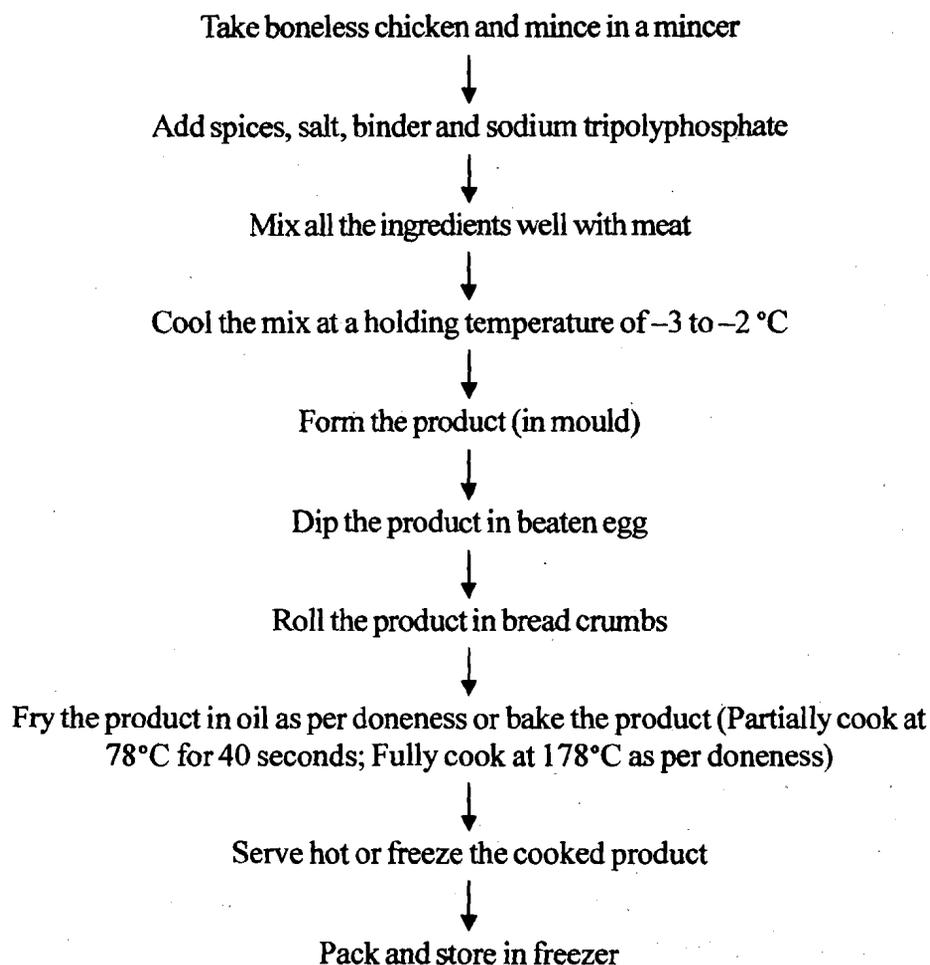
For preparation of chicken patties, following ingredients and equipment are required:

- Chicken meat
- Dry and wet spices and seasonings include chilli powder, cumin powder, turmeric powder, black pepper powder, garam masala powder (cloves, cardamom, cinnamon, black pepper etc.), onion, garlic, ginger, green chillies and coriander leaves.
- Lime juice
- Binder like texturised soy protein
- Egg
- Bread crumbs
- Salt
- Mincer
- Mould
- Freezer
- Frying pan

Recipe of chicken patties

<u>Ingredients</u>	<u>Quantity</u>
Chicken (boneless)	500gm
Egg (beaten and salt is added to taste)	2
Green Chillies (finely chopped)	2
Coriander Leaves (finely chopped)	2 tbsp.
Bread Crumbs	For rolling patties
Garam Masala Powder	½ tsp.
Turmeric powder	½ tsp.
Red Chilli Powder	1 tsp.
Cumin Powder	1 tsp.
Black Pepper Powder	1 tsp.
Salt	To taste
Onion	4 tsp.
Ginger Paste	2 tsp.
Garlic Paste	2 tsp.
Lime Juice	½ tbsp.
Sodium tripolyphosphate	2.5 gm
Texturised soy protein	2 tbsp.
Cooking Oil	For shallow frying

7.2.2 Procedure



7.2.3 Observation

- 1) Record cooking yield of the patties.

$$\text{Cooking Yield (\%)} = \frac{\text{Weight of cooked patties}}{\text{Weight of raw patties}} \times 100$$

- 2) Evaluate the quality of chicken patties as per 9 point Hedonic scale for following parameters:
 - a) Appearance
 - b) Flavour
 - c) Texture
 - d) Juiciness
 - e) Overall acceptability.

9 Point Hedonic scale is as follows:

	Score
Like extremely	9
Like very much	8
Like moderately	7
Like slightly	6
Neither like nor dislike	5
Dislike slightly	4
Dislike moderately	3
Dislike very much	2
Dislike extremely	1

NOTES