

Do You Have To Use Flour For Breaded Chicken?

Fried food is a kind of delicacy that is popular all over the world. And it is also one of the few delicacies that can be liked by people around the world. Many people say that oil can be used to fry everything, no matter what ingredients are fried, it will become very delicious. The texture of the outside is crispy and tender on the inside.



Fried chicken can be said to be the top food among fried foods. The skin is crispy and scumming, and the chicken inside is not only very tender but also full of juices. One bite can be said to be endless aftertaste. The method of making fried chicken is no longer a secret. Many people can make fried chicken at home, so do we need to use flour when making fried chicken?

When making fried chicken, the first ingredients that everyone thinks of are eggs, flour and breadcrumbs. These three are indispensable. Flour also plays a very important role in the process of making fried chicken.



When making fried chicken, you first need to marinate the chicken in advance, then put the chicken in flour and roll it around so that the chicken is covered with flour, followed by a layer of egg liquid, and finally a layer of breadcrumbs. Then it is ready for frying. It is incorrect that many people think that breadcrumbs can not be used with flour.

If you don't wrap the fried chicken with a layer of flour, the outer layer of bread crumbs will be difficult to wrap, and it will fall off during the frying process, which will make the taste of the fried chicken worse. Secondly, if there is no fried chicken wrapped in flour, the outer layer of fried chicken is not crispy, has a bad taste, and tastes very hard, so it is necessary to coat a layer of flour when making fried chicken.

Bread crumbs are even more important. It can protect the chicken from being fried and keep the tender and juicy texture. It can also become very crispy after being fried on the outside. The taste of fried chicken has been greatly improved, which is one of the reasons why fried chicken is so popular.

Our [Loyal company](#) can provide manufacturers with a high-quality [bread crumb production line](#). The whole machine is made of food-grade stainless steel. It is very clean and hygienic. The highly automated production method maintains a high production efficiency, so that the manufacturer can effectively expand the production scale. The most important thing is, the quality of the breadcrumbs produced is very stable, and a variety of bread crumbs of different thicknesses can be produced to meet different market needs. If you need it, welcome to contact us, we will give you the most satisfactory answer.

Although the process of making fried chicken is simple but superb, every step is indispensable. To have a good taste, flour and bread crumbs must be used. Although fried chicken is delicious, it is not healthy as a fried food, so we can eat fried chicken occasionally to relieve our greed, but we must not eat it often!