LEIMER Crisp

Crunchy breading in perfection

Flour-based breading system for a wonderfully crispy texture with an unmistakable “home-style” character.



The innovative 3-in-1 solution:

1 Predust → 2 Wet batter → 3 Dry Breading

Our product benefits:

- **One raw material for the entire production chain: predust, wet batter and dry breading**
- For an especially tender, crispy crust with an exciting “American-style” look
- The product being breaded doesn’t need to be seasoned or marinated; the flavor comes entirely from the breading

Vegan · Koscher · Halal

Flavors: Classic • Hot • Hot Red • Italian • Mexican • Arabic • Lemon Pepper



Serving suggestion

Areas of application:

Meat · Poultry · Fish · Seafood · Vegetables · Cheese

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Application

1 Predust

- Dust the raw product with LEIMER Crisp.



2 Wet batter

- Mix 1 part LEIMER Crisp with 2.5 to 3 parts water (max. 20°C).
- Mix for 30 seconds.
- Let rest for 5 minutes.



3 Dry breading

- Then bread the battered product in dry LEIMER Crisp.
- Turn the products several times in it with one hand until a slightly lumpy, irregular surface forms.
- This works best when 4–5 pieces are breaded at the same time in a bowl.
- After breading, put the products into the fryer immediately and fry at 175°C until done.





