NGLANCER BUSINESS LIBRARY

EBOOK

Nigerian Small Chops & Snacks Recipe Book

Puff-puff, buns, chin chin, meat pie, sausage rolls, samosa, spring rolls, peppered chicken, gizdodo and more — with costing and packaging for sale

nglancer.com

For home cooks, caterers & snack vendors

Nigerian Small Chops & Snacks Recipe Book
Puff-puff, buns, chin chin, meat pie, sausage rolls, samosa, spring rolls, peppered chicken, gizdodo and more — with costing and packaging for sale

© 2026 NGLancer. All rights reserved. This ebook is licensed for the personal use of the buyer. Please don't copy, resell or share it — point friends to nglancer.com instead.

The information here is general guidance for small businesses and is not legal, tax or financial advice. Rules, fees and prices change; check current requirements with the relevant agency or a qualified professional before acting. Names and businesses in the examples are made up for illustration.

Contents

Before you start 4

Chapter 1 — Dough snacks 4

Chapter 2 — Pastries 8

Chapter 3 — Samosa and spring rolls 9

Chapter 4 — Peppered proteins 10

Chapter 5 — Small chops for business 11

A final word 14

Before you start

Small chops are the stars of every Nigerian party. Guests remember a soft puff-puff, a crispy spring roll and a well-seasoned peppered chicken long after the event. They're also one of the most profitable things to sell: small chops packs for birthdays, offices, meetings, weddings and school events.

How to use the recipes

- Quantities use grams, millilitres, cups and spoons (1 cup = 250 ml; 1 tablespoon = 15 ml; 1 teaspoon = 5 ml).
- Yields are approximate — they depend on the size you make.
- Seasoning cubes and salt vary by brand: start with less and taste.

Frying safety

⚠️ **WATCH OUT**

- Use a deep, heavy pot, filled no more than **halfway** with oil.
- Never leave hot oil unattended or let children near the cooker.
- Fry in small batches — overcrowding drops the temperature and makes food oily.
- If oil catches fire: **turn off the heat and cover the pot with a lid or damp (not wet) cloth. Never pour water on burning oil.**
- Keep a fire blanket or extinguisher in your kitchen if you fry for business.

Getting the oil temperature right

Use a thermometer if you have one (most frying works at about 170–180 °C). Without one, drop in a small piece of batter or bread: it should sizzle immediately and rise to the top within a few seconds. If it browns instantly, the oil is too hot; if it sinks and sits quietly, it's too cold.

CHAPTER 1

Dough snacks

Puff-puff

Makes: about 40–50 balls

Ingredient	Amount
All-purpose flour	500 g (4 cups)
Sugar	100–150 g (½–¾ cup), to taste
Instant yeast	2 teaspoons (about 7 g)
Salt	½ teaspoon
Ground nutmeg	½ teaspoon
Warm water	about 400–450 ml
Vegetable oil	for deep frying

1. Mix flour, sugar, yeast, salt and nutmeg.
2. Add warm water gradually, mixing with your hand or a spoon, until you get a **smooth, thick, stretchy batter** — thicker than pancake batter, softer than dough.
3. Cover and leave in a warm place for **45–60 minutes**, until doubled and bubbly.
4. Heat oil to medium. Scoop batter with your hand (squeeze it through your fist and cut with your thumb) or with a spoon into the oil.
5. Fry, turning, until golden brown all over (about 3–4 minutes). Drain on paper towels.

> 💡 **TIP**
> Flat or oily puff-puff usually means the batter didn't rise enough or the oil was too cold. Hard puff-puff means too much flour (batter too thick).

Nigerian buns

Makes: about 25–30

Ingredient	Amount
All-purpose flour	500 g
Sugar	100 g

Ingredient	Amount
Baking powder	2 teaspoons
Salt	½ teaspoon
Ground nutmeg	½ teaspoon
Margarine or butter	60 g
Eggs	2
Milk (or water)	about 150–200 ml

1. Mix the dry ingredients; rub in the margarine until crumbly.
2. Beat the eggs with the milk; add to the flour and mix to a **thick, sticky dough** that holds its shape on a spoon.
3. Drop spoonfuls into **medium-low** oil (lower than puff-puff — buns need time to cook inside).
4. Fry for 5–7 minutes, turning, until deep golden brown and cooked through. Test one by breaking it open.

Chin chin

Makes: about 1.5 kg

Ingredient	Amount
All-purpose flour	1 kg
Sugar	200–250 g
Margarine or butter	200 g
Eggs	2
Ground nutmeg	1 teaspoon
Baking powder (optional, for softer chin chin)	1 teaspoon
Salt	½ teaspoon
Milk or water	about 250 ml

End of the free sample

Enjoyed it? Get the **full version** — with every chapter, worksheet and template — as an instant download on **NGLancer**.

nglancer.com · Marketplace → Digital products