

Deef-Fried Chicken with Thai Chilli 泰辣炸鸡

Recipe by Chef Pung Lu Tin 冯洱迅

Ingredients: 1.5kg chicken thigh, 10 tablespoons corn flour

Marinade :

Egg	Two
Salt	2 teaspoons
Sugar	1 teaspoon
Sesame oil	1 teaspoon
Pepper powder	A dash
Custard powder	2 tablespoons

Seasoning :

Thai chilli sauce	300g
Chilli sauce	5 tablespoons
Tomatoes sauce	3 tablespoons
Shredded onion	50g
Shredded chilli	20g

Method :

1. Clean chicken thigh and marinate them with marinade for 20 minutes. Add in corn flour and mix well.
2. Heat oil in a pan and put in the chicken, frying over medium heat until both sides are golden brown. Remove the chicken from the pan and cut into small pieces and put them on a plate.
3. Mix the seasoning well and sprinkle it over the chicken and serve.

泰辣炸鸡

材料: 鸡腿肉 1.5 公斤, 粟粉 10 汤匙

醃料 :

蛋	2 粒
盐	2 茶匙
糖	1 茶匙
麻油	1 茶匙
胡椒粉	少许
蛋黄粉	2 汤匙

调味料 :

泰国梅酱辣椒	300 克
辣椒酱	5 汤匙
茄汁	3 汤匙
洋葱丝	50 克
辣椒丝	20 克

做法:

1. 鸡腿肉洗净, 放入醃料醃 20 分钟后, 加粟粉拌匀。
2. 烧热油将鸡腿放入锅中炸至两面金黄色, 捞起沥干, 切成小块盛盘上。
3. 将调味料搅拌均匀, 淋在鸡肉上, 即可。

