

Lemon Chicken 柠檬鸡

(Serves 4/ 4 人份)

Recipe by Chef Li Gongba 李功巴

Ingredients: Two boneless chicken thighs

Seasoning:

Chicken powder	½ teaspoon
Sugar	A pinch
Egg	One
Potato flour	100g

Sauce ingredients:

Lemon	1/4
Lemon juice	2 tablespoons
White vinegar	2 tablespoons
Water	6 tablespoons
Sugar	4 tablespoons
Salt	A pinch
Custard powder	2 teaspoons

Cooking steps

1. Slice the chicken and marinate it. Coat with potato flour.
2. Heat the oil and fry the marinated chicken until golden brown. Cut the chicken into small pieces and place them on the plate.
3. Pour the pre-prepared lemon sauce onto the chicken.

用料

调味料:

去骨鸡腿肉	2 只
鸡精	半茶匙
糖	少许
鸡蛋	1 粒
生粉	100 克

西柠汁调料:

柠檬	1/4 粒
柠檬汁	2 汤匙
白米醋	2 汤匙
水	6 汤匙
糖	4 汤匙
盐	少许
蛋黄粉	2 茶匙

做法:

1. 将鸡肉切薄片，放入腌味料，拌匀使它入味，沾上干粉待用。
2. 热大量清油，当油七成热时，放入腌好的鸡肉炸至金黄色，捞起沥油，切成小块排放在盘上。
3. 把调好的西柠汁淋在鸡块上即成。

