



As we're on the Indian theme at the moment?.

Ingredients:-

2 Chicken Breasts, cubed
1 Onion, diced
2 Cloves of Garlic, minced to a paste
a Thumb of Ginger, grated to a paste
½ Tsp of Chilli Powder
½ Tsp of Garam Masala
¼ Tsp of Turmeric
8 Curry Leaves
6 Tbsp of Gram Flour
3 Tbsp of Rice Flour
2 Tbsp of Water
1 Egg White
Salt to taste

Method:-

- (1) Add the Gram Flour, Rice Flour, Salt, Chilli Powder and Garam Masala to a bowl and mix well.
- (2) Add the Garlic, Ginger and Curry Leaves.
- (3) Add the Chicken and Egg White.
- (4) Add enough Water to make a really stiff batter.

(5) Fry in batches at 160c until the batter is a light brown colour.

(6) Drain over kitchen paper and serve in a boat made from a lettuce leaf. (Very 1970's, but still looks good!)

If you fry these in batches at about 160c it prevents the Egg in the batter burning and you end up with a light brown batter and succulent Chicken. Just make sure the Chicken is cooked through. We use a kitchen probe, but cutting one of the larger ones in half and checking that there is no pink in the middle will work. If you are using a probe you're looking for 75c.