

## 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
- 1/2 Tsp of Chilli Powder
- 1/2 Tsp of Garam Masala
- 1/4 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 the make a really stiff patter.

- (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.