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by ewfood

Bang Bang Chicken

Ingredients

100 g Chicken Breast
15 g Ginger
15 g Spring Onion
2 g Salt
2 g Sugar
200 ml Water
30 g Cucumber
30 g Honey drew melon (Aus)
5 g Sesame seeds
For the Bang Bang Sauce: 100 g Sesame paste
30 ml chili oil
28 ml Sesame oil
5 g Sesame seeds
3 g Schezuan pepper corn
15 ml Light soy sauce
3 g Chicken powder
10 g Sugar
2 g Salt

Preparation

1. For the sauce: Mix all ingredients in one bowl to get a viscous consistency
2. Cut cucumber & honey dew melon into julienne
3. Boil chicken for 30 minutes. Submerge in ice for cooling
4. Shred chicken & mix with cucumber & honey dew slices
5. Place mixture on a small square plate & shape into a small hill
6. Pour bang bang sauce on the chicken mixture until completely covered
7. Garnish with sesame seeds
8. Serve immediately.

Cooks Note

Wai Hung Ho, Head Chef in Da Shi Dai