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by ewfood

Crispy Lemon Chicken

Ingredients

200 g Chicken thigh
100 g Potato starch
40 g Lemon
80 ml Cooking oil
80 g French Bean
3 g Sesame seeds
5 g Red Capsicum
10 g Peanut (large)
30 g Tempura Powder
Lemon sauce:100 ml Water
30 g White Vinegar
1 Pcs Orange (squeezed)
1 Pcs Lemon (squeezed)
20 g Sugar (white)
15 g Lemon Juice
50 g Custard Powder
10 g Peanuts
10 g Chili
5 g Flour
2 g Lemon rind
2 g Sesame seeds

Preparation

1. For the lemon sauce: Mix squeezed orange & lemon juice, water, white vinegar, sugar, lemon juice and custard powder in a bowl
2. Finely chop, peanuts, chili and lemon rind
3. Heat wok and add ingredients from step 1
4. Bring the mixture to a boil
5. Add flour and simmer until the sauce thickens and becomes syrupy
6. Add peanuts, chili, lemon rind and sesame seeds and keep on a med heat for 5 min
7. Remove from wok and leave to cool
8. For the chicken: Cut chicken into thin strips
9. Coat the strips in potato starch and tempura mix and deep fry till golden brown
10. Sauté the French beans with sesame seeds, add salt and keep aside
11. On a dinner plate, make a bed with the sautéed French beans
12. Put the fried chicken on the bed of beans and pour the lemon sauce
13. Garnish with Thin roundels of lemon and serve

Cooks Note

Wai Hung Ho, Head Chef in Da Shi Dai