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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