

RECIPE 4 : Ayam Goreng Serai

PORTION SIZE : 10 PAX

**RECIPE:**

QTY	NO. OR WT. UNIT	INGREDIENTS
1	Nos	Whole chicken
50	Gm	Chili powder
25	Gm	Turmeric powder
5	Stalk	Lemon grass
80	Gm	Shallot
		} Blended together
3	Tbsp	Rice flour
1	Nos	Egg
1	Tbsp	White pepper powder
		Salt and sugar as per taste

PREPARATION:

- Cut the chicken into two pieces, wash it and then strain it. Marinate the chicken with the blended ingredients, chili powder, white pepper powder and egg together in a mixing bowl.
- Keep the chicken marinated overnight.
- Heat oil in a wok. Mix the marinated chicken with rice flour, and hence, deep-fry the chicken for approximately 15 minutes, until the chicken is golden brown. Remove the chicken and drain the oil.

**Make sure that the oil is not too hot, as overheated oil will cause the insides of the chicken to be uncooked even though the outer layer of the chicken is cooked.*