

Taiwanese Fried Chicken

The secret to making Taiwanese Fried Chicken taste so good is the soy and ginger marinade. And the Sichuan pepper mix that's sprinkled on at the end.



Ingredients

- ☐ 3 chicken breasts
- ☐ 1 tsp chilli powder
- ☐ 2 eggs
- ☐ 2 cups potato starch
- ☐ 1 cup Thai basil leaves
- ☐ vegetable oil
- ☐ salt

Mixed pepper powder:

- ☐ 2 tsp white pepper
- ☐ 1 tsp Sichuan pepper
- ☐ 1 tsp black pepper

Marinade:

- ☐ 2 tbsp finely grated ginger
- ☐ 1 garlic clove, finely grated
- ☐ 2 tbsp soy sauce
- ☐ ½ tsp 4 spice

Directions

- 1 For the mixed pepper powder, use a mortar and pestle to grind the pepper to a fine powder.
- 2 Take 2 tablespoons of the mixed pepper powder and mix it with 1 tbsp of sea salt and the chilli powder. Set the chilli salt aside for later.
- 3 Place the remainder of the mixed pepper powder and place it in a large bowl. Add the rest of the marinade ingredients and mix well.
- 4 Use a rolling pin or meat mallet to pound the chicken breast pieces to an even thickness. Then cut into bite-sized chunks. Add the chicken to the marinade and toss well.
- 5 Fill a pan about 1/3 capacity with the vegetable oil. Heat over high heat.
- 6 Place the eggs into a large bowl and whisk with two tablespoons of water. Coat each chicken piece in the egg and then in the potato starch.
- 7 Shake off the excess starch. Cook the chicken in batches in the hot oil for 3-4 minutes or until cooked through and crispy. Drain on paper towel.
- 8 Add the basil leaves to the hot oil and cook for 1-2 minutes or until crispy. Drain those on paper towel.