

Ingredients

Quantity	Measure	Description	Ingredients		
1	Medium		Chicken		Recipe E
1/2	Teacup		Chicken Stock - Chinese		For Sauce
2	Nos		Chillies, Red Dry		For Sauce - cut
1	Teaspoon		Chilly Paste, Red		For Marinade
1	Teaspoon		Chilly Sauce, Green		For Sauce
5	Tablespoon		Cooking Oil		For Deep Frying
3	Tablespoon		Cooking Oil		For Sauce
3/4	Tablespoon		Corn Flour		For Sauce. Mix
2	Tablespoon		Corn Flour		For Marinade
1	Nos		Eggs		For Marinade
1	Tablespoon		Garlic		Finely Chopped
1	Teaspoon		Ginger		Finely Chopped
2	Teaspoon		Ginger Garlic Paste		For Marinade
Quarter	Teacup		Onion Leeks		Finely chopped
4	Stalks		Onion Leeks		Chop for garnish
1/2	Teaspoon		Pepper Corns		For Sauce - pow
A	Little		Salt		For Sauce
A	Little		Salt		For Marinade
2	Tablespoon		Soya Sauce		For Marinade

1	Tablespoon	Soya Sauce	For Sauce
1	Teaspoon	Sugar	For Sauce
0.5	Teaspoon	Teel. (Sesame Seeds)	For Sauce
1/3	Teacup	Tomato Ketchup	For Sauce
1	Tablespoon	Vinegar	For Sauce
Quarter	Teacup	Water	For Sauce. Mix

Method

Marinade

1. Cut the chicken into small sized pieces.
2. Combine all the ingredients needed for the Marinade and rub on the chicken pieces and set aside for 30 minutes.
3. Heat oil in a frying pan and deep fry the chicken pieces, until golden brown and cooked. Drain and set aside.

Sauce

1. Heat 3 tablespoons of oil in a pan. Add the ginger, garlic, red chilies, sesame seeds and spring onion and stir fry on a high flame for 1 minute.
2. Add the remaining ingredients except the corn flour and bring it to a boil and add the chicken.
3. Cook on a low flame for about 6 -7 minutes and then add the corn flour mixed with water and stir continuously, so that the sauce becomes thick.
4. Garnish with the spring onion .