

| Ingredients |            |                         |                  |
|-------------|------------|-------------------------|------------------|
| Quantity    | Measure    | Ingredients             |                  |
| Description |            |                         |                  |
| 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 .