

SWEET AND SOUR CHICKEN HONG KONG STYLE



#HOMECOOKEDWITHOUTTHEHASSLE

250g chicken breast

150g self raising flour

(Or plain with 2/3 tsp baking powder)

150g fizzy water

1 tsp salt

Salt and pepper

Oil for frying

Mix all batter ingredients together until smooth.

Dry chicken with kitchen towel and cut into chunks.


Drop chicken into batter.

Heat oil in large frying pan - I prefer to shallow fry but they can be deep fried.

Add a drop of batter to test the heat - batter should bubble and start to float.

Add chicken in small batches, turning over after a couple of minutes so it is golden both sides.

Drain on kitchen paper and serve with

sweet and sour sauce.  Adobe Spark