

CHICKEN LOLLIPOP

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(Serves 4)

Ingredients:

4 pieces chicken wings
1 tbsp ginger paste
1 tbsp garlic paste
60ml cooking oil
1 tbsp salt
1 tbsp chopped fresh coriander
1 tbsp chopped green chilli
2 tbsp chopped onion
2 tbsp flour
1 egg
2/3 cup breadcrumbs
1 tbsp cumin powder

Method:

First marinate chicken wings with pepper, salt, soy sauce, red chilli powder, vinegar, garlic, and green chillies. Keep aside for at least 1-2 hours. Now push the meat down to one end of each chicken wing. Spread flour over the wings, than dip into egg and finally add breadcrumbs. The wings are ready for deep frying. Serve hot wings with warm peanut butter sauce and coriander leaves.

Aeromatic Thai Rice

INGREDIENTS

- 2 ½ tbsp peanut oil
- 2 tsp chilli flakes
- 5 tsp finely chopped garlic
- 1 tsp red chilli powder
- ¼ cup coarsely grounded peanuts
- 1 radish
- 2 cup brown rice soaked in water
- Salt to taste
- 9 – 10 sprig chives
- ¾ cup sprouted beans
- 2 tbsp brown sugar
- 2 tbsp soya sauce
- 6 tbsp tamarind water
- Oil as required

For garnish

- Sprouted beans

- Coarsely grounded peanuts
- Lemon wedges
- Red chilli powder
- Chives
- Brown sugar

PROCESS

- Firstly, heat oil in a pan, sauté chilli flakes, garlic, red chilli powder and peanuts in it.
 - Meanwhile, dice the radish.
 - Now, add brown rice, salt, water and chives in the pan to cook.
 - After this, heat peanut oil in another pan, add garlic, radish, sprouted beans, salt, brown sugar, soya sauce and tamarind water in it to prepare an aeromatic mix.
 - Next, put the prepared aeromatic mix on the rice.
 - Garnish the prepared rice with sprouted beans, peanuts, lemon wedges, red chilli powder, chives and brown sugar.
 - Your Aeromatic Thai Rice is ready.
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