

# CRISPY CHICKEN WITH GARLIC & SWEET SOY

Serves 4



## INGREDIENTS

### CHICKEN

- 2L rice bran oil
- 10 sprigs curry leaf (optional)
- 500g chicken thigh pieces, halved

### BRINE MIX (prep today)

- 1 cup buttermilk
- 1 large egg
- 3 tsp salt
- 2-3 cloves crushed garlic
- 1 Tbs curry powder (optional)

### DREDGING

- 1 1/2 cups flour
- 1/2 cup cornflour
- 1 tsp baking powder

### GARNISH

- 10 cloves garlic, sliced
- 1/2 cup kecap manis

## METHOD

### To make the brine mix and prepare the chicken

Mix all the brine ingredients in a bowl. Add chicken and coat well. Place all of it into snaplock bag, shimmy the brining mix around so all pieces are well coated. Rest overnight in fridge.

### To make the chicken

Heat the oil in a wok or large saucepan over medium - high heat. Before frying, allow chicken to sit at room temperature for about 15 minutes. Mix dredging ingredients in a large bowl then rub in 3 Tbs of the brining mix so you have some small chunks through it. Press chicken into this until well coated. To test the oil is the right temperature, rest the tip of a pair of chopsticks on the base of the wok and if a steady flurry of bubbles rises to the surface, you're right to go! If using the curry leaves, drop into oil now but be careful as they will spit violently. Lower chicken pieces into the oil distributing them about 2cm apart so as not to overcrowd the wok. Fry until golden and crispy.

