

Chinese Crullers with Mayonnaise Recipe

Ingredients:

2 Chinese crullers (you tiao, tear into half and cut into 2 inches long)
Some mayonnaise
Some sliced pickled gherkins (pickled cucumber)
Some sliced cherry tomatoes

Filling:

100 g minced chicken or pork
100 g fish paste
1 tablespoon coriander leaves (chopped)
1 teaspoon chicken stock powder
1 teaspoon sesame oil
1 teaspoon red chili (chopped)
1 teaspoon sugar
Salt and pepper to taste

Method:

Mix filling ingredients together into paste. Slit open Chinese crullers slightly and stuff with filling. Deep-fry in hot oil until golden brown. Serve with mayonnaise, gherkins and cherry tomatoes.

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