

## **Deep-Fried Chicken Recipe**

**(Malaysian Recipe)**

### **Ingredients:**

1 chicken, about 1.5 kg cut into 5 cm pieces  
1 teaspoon ginger juice  
1½ teaspoons salt  
125 ml pure coconut cream, squeezed from ½ grated coconut  
cooking oil for deep-frying

### **Ingredients to be ground:**

15 dried chilies, soaked  
1 tablespoon coriander seeds  
2 teaspoons fennel seeds  
1 teaspoon cumin seeds  
1.25 cm cinnamon stick  
2 cloves  
1 teaspoon ground white pepper  
½ teaspoon ground turmeric

### **Garnishing:**

Cucumber slices  
Tomato slices

### **Method:**

Wash chicken pieces and pat dry. Into a mixing bowl, put chicken, ground ingredients, ginger juice, salt and coconut cream. Mix well and leave to marinate for at least 1 hour. Heat oil for deep-frying in a wok until smoking hot. Lower in chicken pieces and deep-fry without stirring for 2 minutes. Reduce heat and continue cooking until golden brown. Turn heat up before removing chicken from wok so as to prevent chicken from being too oily. When done, garnished and serve hot.