



Crispy Garlic & White Pepper Chicken ~ Gluten Free

Recipe by Taya Meeikeaw | www.meatpietopadthai.com

Ingredients

Herb paste

- ¼ teaspoon Whole white peppercorns or white pepper powder
- 22 grams (2 tablespoons) Garlic, peeled, roughly chopped
- 1 tablespoon Coriander root, include 2cm of the green stems as well, roughly chopped

Main Ingredients

- 40 ml (2 tablespoons) Neutral oil
- 250 grams Skinless chicken thigh, thinly sliced 1cm thick
- ½ cup Tapioca starch flour, sifted
- ½ cup Sticky rice flour, sifted
- ½ cup Rice flour, sifted
- 125 ml (½ cup) Soda water
- ¼ cup Coriander leaves and stems, cut into 1cm pieces
- 1 tablespoon Fried garlic chips

Stir Fry Sauce

- 60 ml (3 tablespoons) Thai oyster sauce, Mega Chef brand ~GF
- 10 ml (2 teaspoons) Soy sauce, Mega Chef brand ~GF
- 2 teaspoons Brown sugar, flat and packed firmly

Method

1. Grind white peppercorns in a mortar and pestle to create a smooth, powdery texture. Add garlic and pound till slightly blended yet textured. Lastly, add in coriander roots and pound for 10 seconds. Remove from the mortar and set aside until use.
2. In a large bowl add tapioca starch flour, sticky rice flour, rice flour and soda water. Stir well until smooth without any lumps.
3. Meanwhile pour a generous amount of neutral oil, at least 5 cm deep in a frying pan on medium heat. Heat the oil to 170-175 degrees.
4. Add sliced chicken into the batter and carefully fry the chicken in small batches until cooked and golden brown. Remove from the oil once cooked and leave to rest on a paper towel.
5. In a wok, add neutral oil on medium heat, allow the oil to become warm before turning off the heat temporary while adding in the garlic & coriander root paste.
6. Stir the paste along with oyster sauce, soy sauce and brown sugar into the wok. Fry lightly over a very medium heat until thicken.
7. Place the fried chicken strips into the wok and toss well to evenly coat the pieces.
8. Add fried garlic chips and half of the coriander into the wok. Tossed well throughout the dish.
9. The dish can be served on a bed of sliced vegetables (steamed or raw), garnished with the remaining coriander. Best enjoyed with steamed jasmine rice.

Serves : slightly peckish couple or 1 ravenous adult // Preparation & Cooking Time : 25 minutes