



銀蝦醬腐乳雞

Crispy Chicken with Fine Shrimp Flavor Sauce

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靚哥
小貼士

先品試銀蝦醬，以個
人口味調較。若加入
白蘿蔔，更可調劑口
味。

用料:

鮮雞 半隻
雞蛋白 半隻
生粉 1-1/2湯匙

配料:

美味棧銀蝦醬	2茶匙	糖	1-1/2茶匙
美味棧辣椒腐乳	2件	蒜茸	2茶匙
		紹酒	2茶匙
		生粉	2茶匙

製法:

1. 將雞斬件，洗淨抹乾身，加入醃料拌勻醃1小時。
2. 取出雞件，加入雞蛋白及生粉拌勻。
3. 下油鑊中炸至金黃，取出放涼一會，下鑊中再炸脆身，上碟撒上蔥花椒絲即成。

Ingredients: Fresh Chicken half pc,
Egg White half pc, Cornflour 1-1/2
tbsp.

Marinade: Fine Shrimp Flavor Sauce 2 tsp,
Wet Bean Curd (with chili) 2 pcs, Sugar 1-1/2
tsp, Chopped Garlic 2 tsp, Shaoxing Wine 2
tsp, Cornflour 2 tsp.

Method:

1. Cut chicken into serving size mix with marinade and set aside for an hour.
2. Add egg white and cornflour to chicken pieces.
3. Deep fry till golden brown. Remove and allow to cool for a while.
Return and deep fry till crispy. Decorate with spring onion and red chili.
Serve hot.

美味棧
辣椒腐乳



美味棧
銀蝦醬

