

GOLDEN FRIED CHICKEN DUMPLING



0 made it | 0 reviews



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Nestled on the banks of Deira Creek and built in 1975, the Radisson Blu Hotel, Dubai Deira Creek is well known for its superior hospitality and convenient location, and of course, its unparalleled cuisine. Represented by Dammika Herath & Lloyd Aleta.

- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea 2014/15 Volume 1



Used Teas



t-Series Blueberry &
Pomegranate

Ingredients

GOLDEN FRIED CHICKEN DUMPLING



Fried Chicken Dumpling

- 200g mince chicken
- 30g lemongrass
- 3 lemon leaves
- 50g potato boiled
- Salt and pepper, to taste
- 1 egg
- Panko Japanese bread crumb

Salsa

- 25g ripe mango
- 1 sprig fresh coriander
- 25g cucumber
- 5g red chilli
- 5g mango chutney
- 10ml chilli sauce

Methods and Directions

GOLDEN FRIED CHICKEN DUMPLING

Fried Chicken Dumpling

- Mix mince chicken, lemongrass and lemon leaves in a Robot-Coupe machine until it becomes a smooth paste.
- Correct the seasoning and add boiled potato.
- Shape into balls and keep in a freezer to set a little bit.
- Pass through seasoned egg wash and bread crumbs.
- Fry till golden brown.

Salsa

- Chop mango and cucumber into small dices.
- Chop the red chilli without seeds.
- Finally mix all ingredients together.
- Correct the seasoning.