Honey Chicken

From: Andy cooks

Ingredients

- 800g chicken breast, diced (1.75 lbs)
- 3 tbsp light soy sauce
- 2 tbsp Shaoxing cooking wine
- 1 tsp white pepper
- 1 egg white
- 5 cloves garlic, finely grated
- 1 tsp chicken bouillon
- 1 tsp rice vinegar
- 3 tbsp honey
- 150g cornflour (cornstarch in the US) (5.3 oz)
- 150g rice flour (5.3 oz)
- 1 tbsp baking powder
- Oil for frying
- Rice, to serve
- Spring onions, to serve
- White sesame seeds, to serve

Method

1. Marinate the diced chicken breast with 2 tablespoons of light soy sauce, 2 tablespoons of Shaoxing cooking wine, white pepper, and the egg white. Mix well and leave in the fridge for one hour.
2. Fill a wok or large frying pan half full with oil and heat to around 180°C (350°F) for deep frying.
3. In a bowl, mix together the cornflour, rice flour, and baking powder. Season with salt. Place some marinated chicken pieces into the flour mixture and coat well.
4. Once the chicken is coated, carefully lower it into the hot oil and fry until golden brown and crispy, about 6 to 7 minutes. Remove from the oil and place onto a wire rack to drain.
5. In a bowl, mix together 1 tablespoon of light soy sauce, 4 tablespoons of water, grated garlic, chicken bouillon, rice vinegar, and honey. Stir well until everything is dissolved.
6. Once the chicken is fried, remove the oil from the wok and place it back on the heat. Add the sauce you just made and bring to a simmer.
7. Once the sauce has been simmering for one to two minutes, add the chicken back to the wok and coat well in the honey sauce. Toss the chicken carefully to evenly coat in the sticky sauce.
8. Place the chicken into your serving dish and garnish with some white sesame seeds and spring onions. Serve alongside steamed white rice.

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