



bit spicy

Malaysian Fried Chicken with Peanut Sauce

This Malaysian fried chicken is a different way of using our Malay satay blend. Using strips of chicken means it cooks in a matter of seconds. Thigh meat keeps the dish really tender, but use breast if you prefer. We used our garam masala to flavour the batter, but use any combination of ground spices you happen to have. It's delicious with our [peanut sauce](#), cucumber and a fresh Asian salad. **serves 4**

- 1 carton [Malay satay](#)
 - 1 tsp groundnut or vegetable oil
 - 1 tsp each soy sauce and fish sauce (optional)
 - 60ml water
 - 500g chicken thighs, each cut into 3 strips, or breast, cut into 2cm strips
 - 4 tbsp cornflour or gram flour with 1 tbsp garam masala and 1 tsp salt stirred in
 - 2 eggs, beaten
 - oil for frying
 - to serve: sliced cucumber and peanut sauce
1. Mix the satay spices with the groundnut oil, water, soy and fish sauces, and marinate the chicken for a few hours.
 2. Heat oil in a pan or wok to a depth of about 4cm.
 3. Cook the chicken 3-4 pieces at a time, keeping them warm (on a rack on a baking tray to catch drips) in a medium oven whilst you cook the rest.
 4. Dip the pieces in the egg and then the flour. Check the oil is hot enough by dripping a little batter in - it should cook in seconds - then drop in the chicken. Cook for about 20 seconds then turn over for another 20 seconds before removing.
 5. Serve hot with peanut sauce and cucumber,