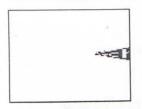
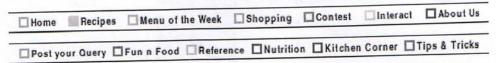




Back To Indo-Chinese Menu







Ingredients

For making the balls -

Boneless chicken, minced uncooked Refined flour Ginger Paste Garlic Paste Cornflour Ajinomoto Soya Sauce Chili sauce (optional) Oil

Salt

For the sauce-	
Ginger, finely chopp	ed
Garlic, finely choppe	d
Green chilies, finely	
chopped	
Soya sauce	

250 gms.

1/2 cup
1 tsp.
1 tsp.
1/4 cup
a pinch of .
1 tsp.
1/2 tsp.
For deep
frying

To taste
4 tbsps.
1tbsp.
2 tbsps.

2 tbsps.

Chili sauce
White pepper
Sugar
Ajinomoto
Chicken stock
Cornflour mixed
with water
Oil
Salt



½ tsp.

3/4 tsp.

1 tsp.

A pinch

3 cups

3 tbsps. &

1/4 cup

4 tbsps.

To taste

Method

- 1 Combine all the ingredients mentioned for making the balls with the exception of oil.
- 2. Set aside for 15 minutes.
- Heat the oil in a frying pan.
- Make 16 small lemon-sized balls of this mixture, squeezing out excess water to prevent breakage.
- 5. Deep fry the balls a few at a time.
- 6. Drain when golden brown and cooked. Set aside.

For the sauce-

- 1. Heat 4 tablespoons of oil in a pan. Add the ginger, garlic and green chilies.
- Fry over a medium flame for 1 minute.
- 3. Add the Soya sauce, chili sauce, pepper, sugar, ajinomoto, stock and salt. Bring to a boil.
- 4. Add the fried balls and cook covered on low heat for about 3 minutes.
- 5. Add the cornflour mixed with water and stir continuously, so that the sauce become thick.
- Garnish with spring onion tops.
- 7. Serve with rice or noodles.