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Recipes



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**Ingredients**

**For making the balls -**

- Boneless chicken, minced uncooked 250 gms.
- Refined flour 1/2 cup
- Ginger Paste 1 tsp.
- Garlic Paste 1 tsp.
- Cornflour 1/4 cup
- Ajinomoto a pinch of .
- Soya Sauce 1 tsp.
- Chili sauce (optional ) 1/2 tsp.
- Oil For deep frying
- Salt To taste

**For the sauce-**

- Ginger, finely chopped 4 tbsps.
- Garlic, finely chopped 1tbsp.
- Green chillies, finely chopped 2 tbsps.
- Soya sauce 2 tbsps.



- Chili sauce 1/2 tsp.
- White pepper 3/4 tsp.
- Sugar 1 tsp.
- Ajinomoto A pinch
- Chicken stock 3 cups
- Cornflour mixed with water 3 tbsps. & 1/4 cup
- Oil 4 tbsps.
- Salt To taste

**Method**

1. Combine all the ingredients mentioned for making the balls with the exception of oil.
2. Set aside for 15 minutes.
3. Heat the oil in a frying pan.
4. 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 chillies.
2. 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.
6. Garnish with spring onion tops.
7. Serve with rice or noodles.