

## **Lemon Chicken**

Written by Greg

Tuesday, 16 February 2010 23:19 - Last Updated Friday, 19 February 2010 12:06

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## ***Lemon Chicken***

### **Ingredients**

4 whole chicken breasts

½ cup cornflour

3 tablespoons water

4 egg yolks

salt, pepper

6 shallots

oil for deep-frying

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### Lemon Sauce

½ cup lemon juice

2 chicken stock cubes

2 tablespoons cornflour

2 tablespoons honey

2½ tablespoons brown sugar

1 teaspoon grated green ginger

¼ cup water

### Method

#### Sauce:

Combine lemon juice, crumbled stock cubes, corn-flour, honey, brown sugar, ginger and water in saucepan, stir over low heat until sauce boils and thickens.

#### Chicken:

- Carefully remove skin from chicken breasts. With sharp knife remove chicken breasts from bone, giving eight individual pieces.
- Pound chicken breasts out lightly.
- Put cornflour into bowl, gradually add water and lightly beaten egg yolks, add salt and pepper, mix well.

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- Dip chicken breasts into this batter, drain well.
- Put a few pieces of chicken into deep hot oil, fry until lightly golden brown and cooked through.
- Drain on absorbent paper. Keep warm while cooking remaining chicken
- Slice each cooked chicken breast across into three or four pieces.
- Arrange on serving plate, sprinkle with chopped shallots, spoon hot sauce over.
- Serves 4.