

RECIPE: Kai Ho Bai Toei - Chicken wrapped with Pandanus

Ingredients

120 gr Chicken, cut in 2 cm cubes
¼ teaspoon refined sugar
2 cloves garlic
1 coriander root
10 black peppercorns
¼ teaspoon salt
1 tablespoon oystersauce
½ tablespoon sesame oil
1 teaspoon sesame seeds
4 leaves pandanus

Preparation

Put the black peppercorns in a mortar and pestle and grind, add garlic, coriander root. Take the paste out and mix this with some salt, sugar, oyster sauce, sesame oil and sesame seeds. Use this mixture to marinate the chicken. Wrap the chicken in the pandanus leaves and steam for 10 minutes. Follow up by deepfrying them for 10 minutes.