
GOLDEN FRIED CHICKEN DUMPLING



Food : Savory

Ingredients

Fried Chicken Dumpling

- 200g mince chicken
- 30g lemongrass
- 3 lemon leaves
- 50g potato boiled
- Salt and pepper, to taste
- 1 egg
- Panko Japanese bread crumb

Salsa

- 25g ripe mango
- 1 sprig fresh coriander
- 25g cucumber
- 5g red chilli
- 5g mango chutney
- 10ml chilli sauce

Methods

Fried Chicken Dumpling

- Mix mince chicken, lemongrass and lemon leaves in a Robot-Coupe machine until it becomes a smooth paste.
- Correct the seasoning and add boiled potato.
- Shape into balls and keep in a freezer to set a little bit.
- Pass through seasoned egg wash and bread crumbs.
- Fry till golden brown.

Salsa

- Chop mango and cucumber into small dices.
- Chop the red chilli without seeds.
- Finally mix all ingredients together.
- Correct the seasoning.

The range of Dilmah Tea used :

- Dilmah t-Series Designer Gourmet Teas

The variety of Dilmah Tea used in the recipe :

- t-Series Blueberry & Pomegranate