

# Lemon Chicken

## Ingredients

500g	Chicken breast (Thinly sliced)
80g	Plain flour
4	Egg yolks
100ml	Lemon juice
2tbsp	Soft brown sugar
2tbsp	Cornflour
2tbsp	Honey
½tsp	Grated ginger
1	Spring onion
85ml	Chilled water

## Method

Pre-heat the oven on No 4.

- 1 Whisk the flour and egg yolks with the chilled water
- 2 Cover and chill for 20 minutes (No longer)
- 3 Combine the lemon juice, honey, sugar and ginger in a small pan
- 4 Heat 1cm oil in a pan over a high heat
- 5 Toss the chicken in the flour then in the chilled batter
- 6 Shallow fry in batches for 3 / 4 minutes turning once
- 7 Keep warm in the oven
- 8 Over a low to medium heat warm the sauce through stirring constantly
- 9 Mix the corn flour with a drop of water of slowly pour into the sauce making sure it does not over thicken

*Do the lemon sauce last as it thickens very quickly*

Serve with fried or boiled rice