



DISPLAY CONDITIONS

Ambient



CATEGORY

Other Products



OCCASION

Afternoon Tea, Celebration,
Festive, Summer

GOLDEN SAUCE CHICKEN

INGREDIENTS

Group A

Ingredient	KG
Chicken	0.850
Bakels Golden Sauce	0.500
Curry Leaves	0.050
Water	0.100
Total Weight:	1.500

METHOD

1. Heat oil in a deep frying pan over medium high heat.
2. Make sure there's enough oil to fully submerge the chicken pieces.
3. Once the oil is hot, fry the chicken pieces until turn golden brown and crispy.
4. To make the salted cream sauce, in a separate pan, heat up the oil over medium heat. Add the curry leaves and sauté for a few seconds.
5. Add in Golden sauce and cook for a minutes until slightly foamy.
6. Reduced the heat to low and pour in water or evaporated milk.
7. Stir well until the mixture is creamy and smooth.
8. Add the fried chicken pieces into the creamy mixture and toss them until the chicken pieces are evenly coated.
9. Transfer them to a serving plate and garnish with additional curry leaves and sliced chili.

Cara-cara

1. Panaskan minyak dalam kuali dalam atas api sederhana tinggi.

2. Pastikan minyak mencukupi untuk tenggelamkan sepenuhnya potongan ayam.
3. Setelah minyak panas, goreng kepingan ayam sehingga bertukar menjadi perang keemasan dan rangup.
4. Untuk membuat Sos Krim Masin, dalam kualiti asing, panaskan minyak dengan api sederhana. Masukkan daun kari dan tumis beberapa saat.
5. Masukkan Sos Emas dan masak selama minit hingga berbuih sedikit.
6. Kurangkan haba kepada rendah dan tuangkan air atau susu sejat.
7. Kacau sebati sehingga campuran berkrim dan licin.
8. Masukkan potongan ayam goreng ke dalam campuran berkrim dan gaulkan hingga potongan ayam bersalut bekata.
9. Pindahkan ke pinggan hidang dan hiaskan dengan tambahan daun kari dan cili hiris.