

## Tiong Bahru Plaza – Cantonese Masterclass

### 蜜酪鸡球

#### Deep-fried Diced Chicken with Berries Yoghurt Sauce

By Master Chef Tan Yong Hua

##### Ingredients

Boneless Chicken Leg	2kg
Potato Flour	300gm
Salt	a pinch
Pepper	a pinch
Sesame oil	½ teaspoon
Eggs	2

##### Ingredients for Sauce

Berries Yoghurt 2 pack	300gm
Honey	100gm
Strawberry	100gm

##### Method

1. Diced boneless chicken leg, marinate with salt, pepper, sesame oil for 15 minutes.
2. Coat with potato flour.
3. Heat wok, deep fry chicken leg until golden brown and drain.
4. Pour Berries Yoghurt in a bowl and mix in the honey.
5. Add fried chicken leg in yoghurt sauce and dish on plate.
6. Sprinkle Strawberry on top.
7. Serve.

### 蜜椒排骨

#### Pan-fried Pork Ribs with Honey Black Pepper Sauce

By Master Chef Tan Yong Hua

##### Ingredients

Pork Ribs	1.5kg
Eggs	2
Potato Flour	300gm
Salt	a pinch
Pepper	a pinch
Sesame oil	½ teaspoon

##### Ingredients for sauce

Oyster Sauce	3 soup spoon
Honey	3 soup spoon
Sesame Oil	2 soup spoon
Water	100gm
Crushed Black Pepper	10gm

##### Method

1. Add all ingredients and marinate for 20 minutes, add in potato flour.
2. Heat wok, deep fry pork ribs until golden brown and drain.
3. Cook ingredients for sauce, add in pork ribs and stir fried.