

ANALISA'S HOMEMADE CRISPY CHICKEN

Serves 4 to 6

INGREDIENTS:

1- 1.5 Kg Country Range Chicken
Wings & Drumsticks
2/1 Liters Full Cream Amasi
500 g Flour
Sachet Baking powder
150 g Garlic spice
100 g Paprika spice
150 g Portuguese Chicken spice
30 g Salt
Coarse black pepper

METHOD:

1. Season drumsticks and wings with paprika, garlic spice, Portuguese chicken spice, salt and black pepper. Place in the fridge overnight for spice to infuse. Next morning, transfer Seasoned chicken portion to a bowl/bag. Measure full cream Amasi, marinade the chicken ensure all portions are covered with Amasi, cover bowl with cling wrap and place in a fridge for 3 – 4 hours. This is to ensure Amasi tenderises your portions and reacts with chicken.
2. Add Flour in a tray/big bowl, sprinkle salt, black pepper and garlic spice this is to give flavour to flour. Add a spoon of baking powder and then mix well.
3. Heat oil at medium stove in a pot/ set deep fryer at 1400C, when oil is hot enough, dredge chicken in flour, ensure this step is done correct and chicken is fully covered with flour. Place dredged chicken in oil, allow to fry for 12 - 15 minutes ensure chicken is fully cooked and colour must be golden brown.
4. Serve with a side of your choice, green salad or savoury rice.