C R I S P Y R E S T A U R A N T S

Ingredients
tablespoon white vinegar
an egg
liter of water
1 tablespoon of cornstarch
750 grams of flour
Half a teaspoon of hal
mahlab teaspoon
Half a teaspoon of curry
¼ teaspoon turmeric
2 tsp garlic powder
2 teaspoons onion powder
teaspoon ginger
Half a teaspoon of white pepper
3 teaspoons salt
juice of half a lemon
1 liter milk
1200 gm chicken fatayel

Directions
To prepare the dressing: In a bowl, put milk, lemon juice, then leave the milk aside for 10 minutes, and after 10 minutes have passed on the milk, add to it two-thirds 2/3 of the amount of spices, then mix the ingredients until melted, and then add the chicken pieces to the bowl and put them in the refrigerator and leave them for 6 hours. To prepare the spices: In a bowl, put salt, white pepper, ginger, onion powder, garlic powder, turmeric, curry, mahlab, cardamom, then mix all the spices. For flour: we put in a bowl the flour, cornstarch, and a little of the seasoning spices and mix the ingredients a little, then we take three tablespoons of the marinade mixture for the chicken and add them to the bowl and then mix them with the flour, then put in another bowl the water, the remaining spices from the marinade, an egg, a drop of white vinegar, then we mix all the ingredients. Put the oil in a frying pan and put it on a low heat. Frying stage: We take each piece of chicken from the seasoning bowl, then put it in the flour bowl a little and then put it in the bowl of water, then we put it back in the flour bowl, and we fry them until we get the blonde color, and then the crispy is ready.

C H E F O M A R

Bon Apetit!