



**BOSCH**  
Invented for life



## Crispy Chicken with Sanzha Sauce, Kiwi Fruit and Peaches Salsa

### Overview:

Difficulty: Medium

Servings: 1-2

Preparation Time: 10 mins

Cooking Time: 30 mins

### Sauce:

- 3 tablespoons of Sugar
- 10g of Old Ginger, sliced
- 6 tablespoons of Water
- 200ml of Extra Water
- 40g of Dried Hawthorn Fruit slices (Sanzha)
- 100g of tablespoons Hawthorn Flakes
- 4 tablespoons of Maltose

### Chicken:

- 400g of Boneless Chicken Legs, cut into 3cm cubes
- Dash MAGGI Seasoning Sauce
- 1 tablespoon of Old Ginger Juice
- 1 Egg
- Potato Starch for dusting
- 1 small can Yellow Peaches, diced
- 100g of Fresh Strawberries, diced
- 100g of Kiwi Fruit, diced

## Methods

1. Caramelize sugar with ginger and 6tbsps water. Add the extra water when sugar has turned golden brown follow by the hawthorn fruit slices. Bring mixture to boil and simmer for 15-20mins.
2. Strain the Sanzha water and discard the dried fruit pieces. Add the hawthorn flakes to the Sanzha water and simmer for another five minutes to soften the flakes.
3. Puree flakes in the MUM8 HomeProfessional Kitchen Machine blender attachment and add the maltose. Mix well and set aside.
4. Season chicken with MAGGI Seasoning Sauce and ginger juice. Add beaten egg and mix well. Dust chicken pieces with potato starch and deep fry till golden brown and crispy.
5. Mixed diced fruits together. Mix the fried chicken pieces with hawthorn berries sauce and serve topped with the fresh fruit salsa.

# Product Used

## **Kitchen Machine Styline MUM52110**

MUM5 — the powerful kitchen machine with an award-winning design — a real all-rounder, easy to use and in exceptional Bosch quality.

