Sesame Chicken Meatballs

Overview

Difficulty Medium

Servings 3-4

Preparation Time 10 mins

Cooking Time 15 mins

Ingredients

- 150g Chicken Breast Fillet, diced
- 1 Teaspoon Fish Sauce/ Light Soy Sauce
- 1 Teaspoon Sweet Chilli Sauce
- 1 Teaspoon Lime Juice
- 1 Teaspoon Ginger Juice, optional
- 1 Teaspoon Fresh Rosemary
- 4 Tablespoons Sesame Seeds
- Oil for Deep-frying

Methods

1. Using the Bosch Ergo Mixx Universal Chopper, place diced chicken, fish sauce, lime juice, ginger and rosemary in the provided container together with the blade and process using Speed 6 till almost smooth.

2. Remove the paste and hand roll about 1 tablespoon of the mixture into small round shapes.

3. Next coat it with sesame seeds and place on plate while repeating the rest of the chicken mixture.

4. Deep-fry meatballs in batches, drain well and serve with extra sweet chilli/tomato sauce.

Product Used

Versatile and convenient kitchen assistant

Hand blenders are not only compact, simple to use and easy to clean, but also come with multiple accessories for chopping and blending – making them great for quick and convenient food preparation.