Using a dodgy translation service to make something sound appealing. That?s a very old restaurant trick. But read on folks?..

We had quite a few stir-fry ingredients in as we made a stir-fry with the remaining Yellow Sticker Chicken the other day. But also loitering in the darker recesses of the freezer was a large pack of diced Pigs Heart, which cost us £1.24. Yes Pigs Heart! Well that my Vegan and Vegetarian friends gone then. Sorry?.

Ingredients:-

Diced Pigs Heart
Milk
Soda Water
Self raising Flour (Gluten free for us)
Turmeric
Freshly ground Black Pepper
Garlic Salt
Onion Salt

Method:-

(1) Soak the Pigs Heat in Milk in the fridge for a couple of hours.
(2) Drain and dry on kitchen paper.
(3) Pre-heat the fryer to 180c.
(4) Mix a very think batter with the flour, seasonings and Soda Water.
(5) Add the Heart to the batter and make sure it is all well coated.
(6) Using a large kitchen spoon scoop spoonfuls of the battered Heart and drop them into the Oil.

It?s a good idea to remove the basted so they don?t stick.
(7) When they rise to the surface turn them over a couple of times until the batter is golden brown on all sides.
(8) Remove each batch and drain on kitchen paper.

For those who have a dislike of all things offal (I used to be in that camp myself) just stick with the fancy French name?. You will be pleasantly surprised! We served ours over stir-fry vegetables, Potato croutons, Smoked Lithuanian Sausage bites and dressed with home brewed Kimchi!