

We?ve been pottering with this recipe on and off for over a year I guess. I think we?ve probably got it as near to perfect as possible without it including Gluten. If you miss Chinese Sweet & Sour style dishes, give this a go.

Ingredients:-

250 g of Cornflour
Soda Water
1 Tbsp of Baking Powder
1 Tsp of Turmeric
½ a Tsp of Asafoetida
Salt & Pepper

Method:-

(1) Mix all the ingredients with enough Soda Water to make a stiff batter.
(2) Dredge your cubed meat in Cornflour and coat in the batter mix.
(3) Fry until golden brown. If you have a meat probe you?re looking for 75c or above in the center.

If you make the batter too stiff you will end up with a None Newtonian liquid, which behaves as a solid when you try to dip things in it! A fun bit of kitchen science, but you?ll need to add a bit more Soda Water!