SYRIAN RESTAURANTS BROASTED

Ingredients
frying oil
one egg
white pepper
salt
tablespoon vinegar
half a liter of water
liquid mixture:
2 teaspoons of spice mix
vanilla
Half a teaspoon of cornstarch
Half a kilo of all-purpose flour
Dry dressing:
half a liter of water
1 lemon
2 tablespoons white vinegar
teaspoon cake spices
Half a teaspoon of ginger
¼ teaspoon turmeric
Half a teaspoon of cardamom
Teaspoon onion powder
teaspoon garlic powder
Half a teaspoon of white pepper
2 teaspoons salt
seasoning:
Whole chicken weighing 1200 grams

Directions

First we cut the chicken, then put the chicken pieces in a bowl, add a little salt, vinegar, cold water and leave them. Seasoning: In a bowl, put salt, onion powder, garlic powder, white pepper, cardamom, turmeric, curry, ginger, mahlab, then mix the ingredients and then take two tablespoons of the seasoning and set them aside, then add to the marinade bowl vinegar, lemon pieces, water, then We mix the marinade until the spices dissolve in the water, then we wash the chicken pieces well in the water and then put them in the marinade bowl, then close the bowl with paper and put it in the refrigerator for 8 hours, or better overnight. Dry mixture: put in a bowl the flour, cornstarch, two tablespoons of spices, vanilla, then mix the mixture well. Liquid mixture: put in a bowl of water, egg, salt, white pepper, vinegar, then mix them all. For frying: we need frying oil, a bowl, a grid.
Application: We put in the frying pan the immersion oil and the net, then put the pot on a medium head and over a high heat and leave until the beginning of heating, then put two tablespoons of the liquid mixture for the dry mixture and mix them, then we put the large chicken pieces, in the dry mixture and then mix them in the dry mixture a little Then we put them in the liquid mixture and then return them to the dry mixture bowl, mix them in it again and then put them in the frying pan and add the potato pieces and then fry them for 16 minutes, and then we fry the remaining pieces with the previous flouring method for 15 minutes until we get the color Required. To prepare the garlic cream: In a bowl, put two eggs, and add to them a quarter of a tablespoon of salt + two medium-sized garlic cloves + a little lemon juice + a little lemon peel + 100 ml of vegetable oil, then mix the ingredients well until we get the desired consistency.

C H E F O M A R

Bon Apetit!