

Gluten Free Red Pork In Crispy Batter

From Freefromg.com

For 2 people served with a side.

Ingredients:

250 - 300g Pork Fillet

1 Sachet Lobo Red Pork Seasoning (Always check the ingredients as recipes do change)

120ml Cold Water

1/2 Cup Doves Farm Self Raising Flour*

1/2 Chilled Water

Pinch of Sea Salt

Vegetable Oil for deep frying (Crisp N Dry is ideal)

Directions:

- Mix the red pork seasoning with the water in a flat bottomed container, stir until the powder is fully dissolved
- Cut the pork fillet into 5mm slices, add to the marinade and make sure each piece is fully coated
- Cover and put into the fridge for at least 5 hours
- Once the pork is fully marinated put the flour, water and salt into a bowl
- Mix together with a fork until the batter mix is smooth
- Take pieces of the pork from the marinade using a fork or slotted spoon and put into the batter (you want minimal marinade in the batter)
- Use a fork to submerge the slices until fully covered in batter mix
- Heat your oil on high and drip a drop of batter in to test if hot enough, you want it to float immediately
- Fry the pork slices in batches for 1 minute, don't over crowd the pan as the batter will puff up
- Remove from the oil and drain on kitchen paper

Chinese Barbeque Sauce Ingredients:

Leftover Red Pork marinade

100ml Water

1 Level Teaspoon Corn Starch

Directions:

- Put the remaining marinade into a sauce pan and heat on high

- The marinade will separate into liquid and a foamy substance
- Strain through a sieve into the marinating container
- Put the liquid back into the sauce pan add the water, heat on high until bubbling
- Mix the corn starch with a couple of tablespoons of cold water, when fully mixed add to the liquid and stir until dissolved
- Let simmer for a couple of minutes to remove any corn starch taste and serve