

Matt's Alternative Christmas Chicken

In this recipe, as the baking powder reacts, the CO₂ expands rapidly at frying temperatures, increasing porosity and improving both crunch and oil drainage.

Ingredients

- 8 Chicken Thighs (Boneless & Skinless)
- 500ml Buttermilk
- 2 Eggs
- 2 tbsp Rice Wine Vinegar
- 2 tbsp Dark Soy Sauce
- 250g Plain Flour
- 250g Gluten-Free Flour
- 4 tbsp Ground White Pepper
- 2 tbsp Paprika
- 2 tbsp Cayenne Pepper
- 2 tbsp Onion Salt
- 2 tbsp Garlic Salt
- 2 tbsp Mustard Powder
- 1 tbsp Ginger Powder
- 3 tsp Baking Powder
- 2 tsp Dried Thyme
- 1 tsp Dried Basil
- 1 tsp Dried Oregano

Method

1. In a large mixing bowl, whisk together the buttermilk, eggs, soy sauce, and rice wine vinegar. Add the chicken thighs and marinate for 30 minutes or overnight (cover and refrigerate if marinating longer than 30 minutes).
2. In another large bowl, combine the flours, herbs, spices, and baking powder until well mixed.
3. Fill a large Dutch oven with neutral oil (vegetable or sunflower), ensuring it reaches halfway up the sides. Heat the oil to 180°C (use a thermometer and do not allow it to exceed 190°C).
4. Remove a piece of chicken from the marinade, letting the excess drip off. Place it in the flour mixture and coat thoroughly, pressing firmly to ensure the entire surface is covered with no wet spots.
5. Gently lower the chicken into the oil, letting it fall away from you to avoid splashes. Do not overcrowd the pot; 2-3 pieces at a time is ideal.
6. Fry the chicken for 12 minutes at 160-170°C (the temperature will drop naturally when the chicken is added), flipping gently halfway through.
7. Remove the chicken and allow excess oil to drain before placing it on a wire rack to rest. If making larger batches, rest the chicken in a low temperature oven (<100°C).
8. Repeat steps 4-7 until all chicken is cooked, allowing the oil to return to 180-190°C between batches.



Matt's Alternative Christmas Chicken