

Kai Kou Xiao Recipe

Kai Kou Xiao is a traditional snack. It is crispy and delicious, suitable for all ages.

Ingredients

Flour 250g

Sugar 100g

Baking powder 3g

Raw white sesame

Oil 100g

Eggs 100g

Water

Methods

1. Mix eggs and sugar in bowl 1 and stir constantly until the sugar is completely dissolved.
2. Place flour and baking powder into bowl 2 and mixed evenly
3. Pour the sugar egg liquid into bowl 2 and stir
4. Pour oil into bowl 2 and stir
5. Pour the mixture on to the work surface and knead until it turns into a soft dough
6. Place some flour on the dough and roll it
7. Cut the dough into small pieces (10g each)
8. Place the small dough into water and remove quickly
9. Place the small dough into bowl 3 and mix with raw white sesame
10. Heat the oil to 120-140°C
11. Place the raw Kai Kou Xiao into the oil and shake gently
12. Lower the temperature to immerse the Kai Kou Xiao in the oil for deep frying
13. During frying, Kai Kou Xiao change into cracked Kai Kou Xiao
14. Turn down the heat until Kai Kou Xiao turn to golden
15. Remove from oil
16. Place Kai Kou Xiao on the plate. Eat and enjoy!

