



## **Salt and Pepper Air-fried Ribs**

### **Ingredients**

**1kg pork ribs, chopped into bite sized pieces**

**1 cup all purpose flour**

**1/2 cup cornflour**

**1 egg**

**1tsp salt**

**1/2 tsp white pepper**

**1tsp Chinese five spice**

**1/2 tsp garlic powder**

**1/2 tsp onion powder**

**1/2 tsp crushed chilli**

**Water**

**Vegetable oil**

**Sliced fresh garlic, red chilli and spring onion.**

**Soy sauce, TDH chilli oil**

### **Method**

**Mix together all the flour, egg and dried aromatics and slowly add water until you get a smooth batter, it should resemble double cream.**

**Throw in the ribs and coat thoroughly.**

**Air fry for 15 minutes at 190, shaking mid way.**

**Turn the temperature up to 230 and air fry for a further 5 minutes, until golden brown.**

**Check they're cooked. Remove and set aside.**

**Depending on the size of your air fryer, you may have to do this in batches.**

**In a hot wok, add a generous glug of vegetable oil, when it starts to smoke, throw in all the fresh aromatics, let it sizzle to flavour the oil, finally, throw in the ribs and mix well for a few more seconds with a dash of soy sauce and extra fresh spring onions.**

**Serve up with a bowl of rice drizzled with our chilli oil and steamed greens.**

**Tip: if you don't own an air fryer, you can deep fry the ribs. It will be faster.**