



# Wine battered fried chicken bite

## Ingredients

- Vegetable oil, for frying
- **For the caviar sour cream dip:**
  - 1½ cups sour cream
  - 3 tablespoons prepared horseradish, drained
  - 2 teaspoons lemon zest
  - 1 tablespoon freshly squeezed lemon juice
  - Kosher salt and freshly ground black pepper
  - One 2-ounce jar caviar (divided)
  - 3 tablespoons chopped fresh chives, plus extra for garnish
- **For the batter and chicken:**
  - 1¼ cups all-purpose flour
  - ½ cup cornstarch
  - ¼ cup plain rice flour
  - 1½ cups (12 ounces) chilled Champagne or other dry sparkling wine
  - 2 pounds boneless, skinless chicken breasts and/or thighs, cut into bite-sized pieces
  - Kosher salt and freshly ground black pepper

## Instructions

1. **Prepare for frying:** Pour 2 inches of vegetable oil into a large Dutch oven or deep pot and heat to 360°F (182°C) using a deep-fry thermometer. Line a rimmed baking sheet with a cooling rack.
2. **Make the caviar dip:** In a small bowl, gently stir together sour cream, horseradish, lemon zest, lemon juice, ¼ teaspoon salt, and a few grinds of black pepper. Fold in 1 ounce of caviar and the chopped chives, being careful not to break up the caviar eggs. Refrigerate while you prepare the chicken.
3. **Prepare the batter:** In a large bowl, whisk together the all-purpose flour, cornstarch, rice flour, and 1 teaspoon salt. Gradually whisk in the chilled Champagne until smooth.
4. **Season the chicken:** Sprinkle the chicken pieces with 1 teaspoon salt and several grinds of black pepper, tossing to coat evenly.
5. **Fry the chicken:** Working in batches, dip about half the chicken pieces into the batter, letting any excess drip back into the bowl. Carefully add the battered chicken to the hot oil

and fry, turning occasionally, until golden brown and crisp—about 4 to 5 minutes. Transfer to the cooling rack to drain and season lightly with salt.

6. Repeat with the remaining chicken pieces and batter, allowing the oil to return to temperature between batches.
7. **Serve:** Spoon the caviar sour cream dip into a serving bowl, garnish with the remaining 1 ounce of caviar and extra chives. Serve the fried chicken hot or warm alongside the dip.