KIKKOMAN

Korean fried chicken with Kimchi sauce

Total time **45 mins** **20 mins** preparation time **25 mins** cooking time

INGREDIENTS

10 portion(s)

For the chicken:

1 kg	chicken thighs, boneless and skinless, cut into medium-sized pieces
200 g	cornflour
100 g	wheat flour
5 g	ground ginger
5 g	ground pepper
5	eggs, beaten
1 litre	oil for deep-frying
500 ml	Kikkoman Spicy Chili Sauce for Kimchi
150 g	honey
25 g	garlic (5 cloves), finely chopped

Side:

1 kg	tteokbokki rice cakes, cooked

Garnish:

50 g	white sesame seeds, toasted
	Spring onion, finely sliced

PREPARATION

Step 1

Coat the chicken pieces in a mixture of cornflour, wheat flour, ginger and pepper. Dip into the beaten eggs, then coat again in the flour mixture to create a crisp coating.

Step 2

Heat the oil in a deep pan or pot to 175 °C. Fry the chicken pieces for 5–6 minutes until golden brown. Drain on kitchen paper. Heat the oil again to 175 °C and fry the chicken for a further 4–5 minutes until perfectly crispy.

Step 3

In a separate pan, heat the Kikkoman Kimchi Chili Sauce with the honey and garlic. Let it simmer gently, then add the fried chicken and toss thoroughly until evenly coated.

Step 4

Serve with warm tteokbokki and sprinkle with the sesame seeds and spring onion.