

Spiced Chicken Popcorn

Total time **90 mins**

INGREDIENTS

10 portion(s)

Chicken:

2.5 kg	chicken breast fillets
500 ml	<u>Kikkoman Teriyaki Marinade</u>
5	cloves of garlic, chopped
2 tbsp	tomato paste
200 ml	rice wine for cooking
1 tsp	five-spice powder

Breading:

500 g	potato starch
2 litre	cooking oil for frying
250 g	egg whites
300 g	breadcrumbs

Spices:

1 tsp	Szechuan pepper
1 tsp	black pepper
4 tsp	salt
1 tsp	five-spice powder
2 tsp	hot paprika
1 tbsp	white sesame seeds
1 tbsp	black sesame seeds
100 g	Thai basil

PREPARATION

Step 1

Chicken: Cut chicken into pieces and place in a bowl. Mix well with garlic, five-spice powder, Kikkoman Teriyaki Marinade, tomato paste and rice wine. Marinate for at least 1 hour.

Breading and spices: Dry roast the spices, then grind into a powder or pound in a mortar. Chop Thai basil. Remove chicken from marinade and drain. Add egg whites and starch and mix thoroughly, then coat in breadcrumbs and fry until golden brown. After, fry basil leaves until crisp.

To serve: Sprinkle chicken with spice and basil.