

Crispy Korean fried chicken

Total time **40 mins** **10 mins** preparation time **30 mins** cooking time

INGREDIENTS

3 portion(s)

750 g	chicken thigh fillets (cut into 5 cm x 5 cm pieces)
2 pinch	of freshly ground pepper
3 tbsp	finely chopped ginger
150 g	cornflour
2 tsp	baking powder
1.5 litre	vegetable oil for deep-frying
2	red chillies, cut into small rings
3 tbsp	apple cider vinegar
225 ml	<u>Kikkoman Teriyaki BBQ Sauce in Korean Style</u>
1 tbsp	roasted sesame seeds

PREPARATION

Step 1

750 g chicken thigh fillets (cut into 5 cm x 5 cm pieces) - **2 pinch** of freshly ground pepper - **3 tbsp** finely chopped ginger - **150 g** cornflour - **2 tsp** baking powder

Season the chicken with ginger and pepper. Mix the cornflour and baking powder, toss the thighs in the mixture, then shake off any excess.

Step 2

1.5 litre vegetable oil for deep-frying
Heat the oil in a large wok to 175 °C. Deep-fry the chicken for 10 minutes until light golden brown. Remove from the oil, turn off the heat, drain the chicken and leave to rest for 10-15 minutes.

Step 3

Heat the oil to 175 °C again and fry the chicken a second time for 10 to 12 minutes until deep golden brown and very crispy.

Step 4

2 red chillies, cut into small rings - **3 tbsp** apple cider vinegar - **225 ml** Kikkoman Teriyaki BBQ Sauce in Korean Style - **1 tbsp** roasted sesame seeds

In a large pan, heat the chilli rings together with the apple cider vinegar and Kikkoman Teriyaki BBQ Sauce Korean style. Bring the teriyaki mixture to boil, then remove from the heat. Add the chicken and toss well until evenly coated in sauce. Sprinkle with the sesame seeds and serve hot.