

Crispy Korean-Style Chicken Karaage

Total time **25 mins** 10 mins preparation time 10 mins cooking time 5 mins marinating time

INGREDIENTS

2 portion(s)

500 g	chicken thighs
50 g	<u>Kikkoman Naturally Brewed Soy Sauce</u>
50 g	sake (rice wine)
1	clove garlic, sliced
100 g	potato starch
100 g	plain flour
750 ml	Vegetable oil
100 g	<u>Kikkoman Teriyaki BBQ Sauce Korean Style</u>
0.5 tsp	sesame seeds
30 g	spring onion, chopped

PREPARATION

Step 1

500 g chicken thighs, boneless - **50 g** Kikkoman Naturally Brewed Soy Sauce - **50 g** sake (rice wine) - **1** clove garlic, sliced

Cut the chicken thighs into pieces of approximately 50 g. Place the chicken in a bowl. Add the Kikkoman Soy Sauce and sake in a 1:1 ratio, along with the sliced garlic. Mix well and leave to marinate.

Step 2

100 g potato starch - **100 g** plain flour
Combine the potato starch and plain flour in a 1:1 ratio. Coat each marinated chicken piece thoroughly in the flour mixture.

Step 3

750 ml Vegetable oil
Heat the oil to 170 °C. Deep-fry the chicken for 3 minutes. Remove the chicken from the oil and leave to stand for 3 minutes.

Step 4

Increase the oil temperature to 180 °C. Deep-fry the chicken again for 1 minute until crisp and golden brown.

Step 5

100 g Kikkoman Teriyaki BBQ Sauce Korean Style - **0.5 tsp** sesame seeds - **30 g** spring onion, chopped
Toss the freshly fried chicken pieces with the Kikkoman Teriyaki BBQ Sauce Korean Style until they are well coated. Top with the sesame seeds and spring onion and serve immediately.