KIKKOMAN

Triple-dip chicken: wasabi, mushroom & peanut

Total time **65 mins** **20 mins** preparation time **15 mins** cooking time **30 mins** marinating time

Nutritional facts (per portion):
5,802 kJ / 1,386 kcal

Fat: **117.2 g** Protein: **29.1 g**
Carbohydrates: **53.4 g**

INGREDIENTS

2 portion(s)

Chicken:

500 g	boneless chicken legs with skin
50 ml	rice vinegar
70 ml	Kikkoman Naturally Brewed Soy Sauce
120 g	potato flour
300 ml	oil for frying

Wasabi sauce:

1 tsp	wasabi from a tube
70 g	mayonnaise
20 ml	lime juice

Mushroom sauce:

40 g	fresh shiitake mushrooms
20 g	butter
70 ml	double cream
20 ml	Kikkoman Naturally Brewed Soy Sauce

Peanut sauce:

30 ml	coconut milk
30 g	peanut butter
30 ml	Kikkoman Naturally Brewed Soy Sauce

PREPARATION

Step 1

60 ml Kikkoman Naturally Brewed Soy Sauce - **500 g** boneless chicken legs with skin - **50 ml** rice vinegar - **120 g** potato starch - **300 ml** oil for frying
Cut the chicken legs into smaller pieces and marinate in rice vinegar and Kikkoman Soy Sauce for 30 minutes.
After marinating, add the potato starch and mix thoroughly with the chicken. Fry in hot oil until golden brown, then drain. Reheat the oil and fry a second time until crispy.

Step 2

1 tsp wasabi from a tube - **70 ml** mayonnaise - **20 ml** lime juice
Mix the ingredients thoroughly.

Step 3

40 g fresh shiitake mushrooms - **20 g** butter - **70 ml** double cream - **20 ml** Kikkoman Naturally Brewed Soy Sauce
Wash and finely chop the mushrooms and fry in butter for 3 minutes. Add the Kikkoman Soy Sauce and cream and cook for a further 2 minutes.

Step 4

30 ml coconut milk - **30 g** peanut butter - **30 ml** Kikkoman Naturally Brewed Soy Sauce
Mix the ingredients thoroughly.

Serve the crispy chicken with the sauces.