



Karaage Chicken

INGREDIENTS

- 400g chicken thigh, skin-on
- 30ml light soy sauce
- 5ml sake
- 5ml mirin
- 10g ginger minced
- 5g garlic minced
- 1 tsp salt
- 1 tsp sugar
- 100g potato flour

- 1L canola oil to fry
- Shichimi togarashi to serve (optional)
- Kewpie mayo and lemon wedges to serve



Serves: 2



Prep Time: 15 min



Cooking Time: 10 min

METHOD

1. Pre-heat the canola oil to 180 C in a heavy saucepan or in a deep fryer.
2. Cut the chicken into medium pieces. In a bowl, massage the chicken with the light soy sauce, sake, mirin, ginger, garlic, salt and sugar. Let marinate for a minimum of 10 minutes.
3. Coat each chicken piece in the potato flour and shake off the excess flour. Carefully place the chicken pieces one at a time in the hot oil, in small batches. Avoid overcrowding the oil as the temperature will drop too quickly resulting in a soggy texture instead of a crunchy one.
4. After a minute and a half, remove the chicken pieces and let them rest for 20 seconds.
5. Place the chicken (one at a time) back into the hot oil in small batches for another 30 seconds.
6. Remove the chicken and let it cool down for 2 minutes.
7. Sprinkle some salt to taste on top of the chicken and serve it with kewpie mayo, a pinch of Shichimi Togarashi and lemon wedges.



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