

Little Chef

Korean Food

RECIPE Crunch korean chicken

COOKING TIME 1 hour



INGREDIENTS

4-6 SERVINGS

For the chicken:

Chicken breast (boneless and skinless)	600 g
Chopped garlic	2 cloves
Lemon	1
Cornstarch	Enough for dusting
Vegetable oil for frying	Enough
Salt and black pepper	Enough

For the sauce:

Soy sauce	100 ml
Red chili sauce	Enough
Sake for cooking	60 ml
Rice vinegar	30 ml
Roasted sesame oil	30 ml

Chopped garlic	2 cloves
Fresh grated ginger	30 g
Tomato extract paste	150 g
Brown sugar	60 g
<i>For finishing:</i>	
Chopped roasted peanuts	80 g
Roasted white sesame	1 tablespoon
Sliced spring onions	4 stalks

UTENSILS	
Cutting board	1
Chef's knife	1
Serving tray	1
Serving plates	4-6
Bowls	Enough
Pan for sauce	1
Pan for frying	1
Skimmer for frying	1
Paper towel	Enough
Maryse (silicone spatula)	1-2

METHOD

For the chicken:

1. Cut the chicken into cubes, season with salt, garlic and lemon juice. Reserve it and let it rest for at least an hour.
2. Dust the chicken cubes with cornstarch and fry them in preheated vegetable oil at 180 °C until golden brown. Dry the chicken cubes with paper towel.

For the sauce:

3. Bring all the ingredients in a pan and cook over medium heat until the sauce thickens and caramelizes.

To finish:

4. Before serving, bathe the fried chicken cubes with the prepared sauce and decorate with peanuts, sesame and spring onions.
5. Serve immediately.