

Korean Fried Chicken

Ingredients:

<p>1.5 kg whole chicken (cut into small pieces or chicken wings, cut into winglets and mini drumsticks)</p> <p>1 tbsp salt</p> <p>1 tsp black pepper</p> <p>3 tbsp cooking sake</p> <p>1-1.5L water</p> <p>1/3 cup potato starch</p> <p>¼ cup flour</p> <p>¼ cup rice flour</p> <p>½ tsp baking soda</p> <p>Oil for frying</p>	<p><u>Chilli Sauce for Chicken</u></p> <p>3 tbsp gochujang (Korean chilli paste)</p> <p>2-3 tbsp tomato sauce</p> <p>½ tbsp canola or grapeseed oil</p> <p>2 cloves garlic, minced</p> <p>3-4 tbsp rice syrup</p> <p>¼ -1/2 tsp sugar</p> <p>1 tsp sesame oil</p>	<p><u>Soy sauce for Chicken</u></p> <p>2 tbsp soy sauce</p> <p>1 tbsp canola or grapeseed oil</p> <p>1 clove garlic, minced</p> <p>1 cm ginger, minced</p> <p>½ tsp oyster sauce</p> <p>½ tsp gochugaru (Korean chilli powder, finely ground) or 5 dried red chilli</p> <p>2 tbsp rice syrup</p> <p>1 tbsp sugar</p> <p>2 tbsp water</p> <p>1 tsp sesame oil</p>
--	---	--

Method:

1. In a large bowl add salt, pepper, cooking sake and water. Add chicken pieces and brine overnight in the fridge.
2. Chilli sauce: Heat oil in a pan. Gently sauté garlic for 10 seconds. Add the other ingredients and gently combine over low heat for 15 seconds.
3. Soy sauce: Heat oil in a pan. Gently sauté garlic and ginger over a low heat for 10 seconds. Add the other ingredients and cook for 1 minute or until the sauce reduces slightly.
4. Combine all the dry ingredients. Coat the chicken pieces with the flour mixture, shaking off excess flour. Fry chicken pieces in batches over medium heat for 5- 7 minutes or until chicken pieces are golden in colour. Drain chicken on a paper towel.
5. Refry chicken pieces for 5-7 minutes or until the chicken pieces are crispy. Drain chicken pieces on a paper towel.
6. Warm the 2 prepared sauces. Whilst the chicken pieces are still hot, toss through different sauces.

Recipe created by Heather Jeong