



Chicken Tempura

Classic Japanese chicken tempura is made with tender chicken breast with light and crispy batter. Served with Japanese dipping sauce for tempura, called Tentsuyu made with dashi, mirin and soy sauce, sugar, and grated daikon (Japanese radish).

Recipes

- 1 large skinless chicken breast
- ½ tsp minced ginger
- 1 clove garlic, minced
- Freshly ground black pepper
- ¼ tsp sea salt
- 1 tbsp soy sauce
- 1 large egg
- ⅓ cup cake flour
- ⅓ cup potato starch or cornstarch
- ⅓ cup cold water
- 3 cups oil for frying

Steps:

1. Cut the chicken into pieces. We need to prepare the chicken first so cut up 200g chicken into small bite-size pieces.
2. Add 150ml dashi stock to your oyakodon pan or frying pan and heat before adding 1 tbsp mirin and 1 tbsp soy sauce plus a pinch of sugar. Bring to the boil and then simmer on medium heat.
3. Once the soup has been simmering for a few minutes, add your pieces of chicken and cook. Once the chicken is done, about 10-12 minutes, chop up a whole onion into thin slices and add them to the pan.
4. Beat 2 eggs in a bowl, then pour into the pan and let it cook for a few minutes. Try not to let the egg cook too much, about 1-2 minutes, a slightly runny texture is the preferred way to serve oyakodon.
5. When the eggs are done, turn off the heat and pour the egg and chicken over a bowl of freshly boiled white rice. Garnish with some finely sliced spring onions before serving, enjoy.