

Korean fried chicken



Prep: 15 mins
Cook: 15 mins



More effort



Serves 4



Ingredients

For the chicken

500g chicken wings

large chunk of ginger, finely grated

50g cornflour

vegetable oil, for frying

sesame seeds and sliced spring onion, to serve

For the sauce

6 tbsp dark brown sugar

2 tbsp gochujang (Korean chilli paste)

2 tbsp soy sauce

2 large garlic cloves, crushed

small piece ginger, grated

2 tsp sesame oil

Method

Step 1 To make the sauce, put all the ingredients in a [saucepan](#) and simmer gently until syrupy, so around 3-4 mins. Take off the heat and set aside.

Step 2 Season the chicken wings with salt, pepper and the grated ginger. Toss the chicken with the cornflour until completely coated.

- Step 3** Heat about 2cm of vegetable oil in a large [frying pan](#) over a medium/high heat. Fry the chicken wings for 8-10 mins until crisp, turning halfway. Remove from the oil and place on kitchen paper. Leave to cool slightly (around 2 mins).
- Step 4** Reheat the sauce, and toss the crispy chicken wings in it. Tip into a bowl and top with the sesame seeds and sliced spring onions.