

KARAAGE CHICKEN

INGREDIENTS

450gms skin-on chicken thigh, cubed
1 tablespoon sake
1 teaspoon sugar
2 tablespoons soy sauce
1 tablespoon ginger, grated
1 clove garlic, minced
½ egg, beaten
⅓ cup potato starch (40 g)
cooking oil, for frying

METHOD

Step 1

In a large bowl, combine the chicken, sake, sugar, soy sauce, ginger, and garlic. Mix well. Cover with plastic and marinate for at least 15 minutes in the fridge but better for a few hours.

Step 2

Coat the chicken pieces well in potato starch and cornflour.

Step 3

Heat the oil to 170°C. Fry the chicken until golden brown and fully cooked, 5-7 minutes. Serve hot.

THE
COOKERY

by The Secret Jozi Chef