

# 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