



# Korean fried chicken

9	Prep:	15 mins
	Cook:	15 mins

More effort

🗙 Serves 4

Cook an exotic yet easy dinner like these spicy and sticky Korean chicken wings. They make ideal finger food for a buffet, but don't forget the napkins

#### Nutrition: per serving

kcal	fat	saturates	carbs	sugars	fibre	protein	salt
487	24g	4g	48g	35g	1g	20g	1.8g

### 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 <u>soy sauce</u>

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 <u>saucepan</u> and simmer gently until syrupy, so around 3-4 mins. Take off the heat and set aside.

#### STEP 2

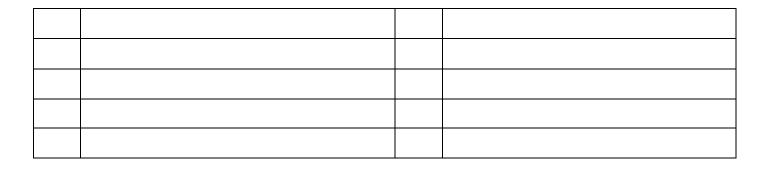
Season the chicken wings with salt, pepper and the grated ginger. Toss the chicken with the cornflour until completely coated.

#### STEP 3

Heat about 2cm of vegetable oil in a large <u>frying pan</u> 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.



TBAT Questions		
Identify the paste used?		
Describe the difference light and dark soy?		
Explain the taste, smell, texture and look of gochujang	Taste	Smell
paste?	Texture	Look

# Cooking Skills Record:

The skills I used in preparing and cooking:				
My rating:	Tasting & looking good	Quite good	Edible	Not so good
What I need to remember next				
time I cook this recipe:				
Skills I need to practice:				
okins Theed to practice.				
Choosing alternative				
ingredients				
Hygiene and safety tips:				
I have passed this recipe to? And why:				

# Skills Used: (see skills records in students folders)

Teacher/Student I	Feedback: Feedback Date:
Student evaluation	
Teacher feed back	
Student to teacher feed back	
Student to Peers feed back Name:	