

Name:

Date:



Korean fried chicken

L Prep: 15 mins
 👤 More effort
 🍴 Serves 4
 Cook: 15 mins

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 [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.

TBAT Questions	
Identify the paste used?	
Describe the difference light and dark soy?	
Explain the taste, smell, texture and look of gochujang paste?	Taste
	Smell
	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:				
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 Feedback:	Feedback Date:
Student evaluation	
Teacher feed back	
Student to teacher feed back	
Student to Peers feed back	
Name:	