



KATSURA

SEAFOOD | STEAK | TEPPANYAKI



KATSURA FRIED CHICKEN

Deliciously addictive, Katsura Fried Chicken is worth hanging out for! Chef shares their secret marinade of perfectly balanced flavours and frying tips for you to make this ultra-crispy, juicy Katsura chicken with exceptional flavour at home.

INGREDIENTS

MAKES 4-6

- 4 Chicken Thigh fillets
- 2 tablespoons Soy Sauce
- 2 tablespoons Oyster Sauce
- 2 tablespoons Sake
- 2 teaspoons Ginger (Grated)
- 2 teaspoons Garlic (Grated)
- 2 tablespoons Sesame Oil
- Black Pepper pinch





KAARAGE MIX

- 80g Flour
- 80g Potato Starch
- 20g Baking Powder

SALAD

- 2 Carrots
- 2 Daikon Radishes
- 2 Capsicum (Yellow)
- 2 Leaf Lettuce
- Lemon wedges

Chefs Home Tips

-  Potato starch makes for a crisper coating; however you can substitute for corn starch, tapioca starch or arrowroot starch.
-  Coat the chicken inside a resealable plastic bag. Simply add the Karaage mix, then the chicken and shake.
-  The key to a crispy coat is to fry the chicken 2-3 pieces at a time. Too many and the oil temperature will drop too quick, giving your chicken a soggy coating.
-  Daikon radishes have a mild flavour and look like a fatter whiter parsnip. The best substitute is a white turnip. If using a red radish, expect a much spicier, more peppery flavour.

TO MAKE

Remove any excess skin and fat from the chicken, pierce the remaining skin with a fork to make several holes.

Cut into bite-sized pieces and place in a bowl.

Add soy sauce, oyster sauce, sake, grated ginger, grated garlic and black pepper. Rub the chicken to make it absorb the seasoning. Let stand for about 10 minutes. (Don't put sesame oil at this stage).

Peel the carrot, daikon radish and yellow capsicum, cut into julienne strips and rinse in cold water.

After 10 minutes, add sesame oil to chicken. Then drain excess moisture if it has that.

Coat every part of chicken with karaage mix and deep-fry in oil at 160°C for 3 minutes, Remove chicken and drain excess oil on a wire rack over papers towel.

Deep-fry again in oil at 180°C for 1 minutes.

Arrange the chicken on plates, and garnish with leaf lettuce, and salad served with a lemon wedge.