

Tori Karaage (Fried Chicken)

Sauce	Cook Time	Category
Kikkoman Soy Sauce	70 mins	Main



Ingredients

For 2 portion(s)

- (Chicken thigh fillet 500 g
- (A) KIKKOMAN Soy Sauce 2 tablespoons
- (A) Mirin 2 tablespoons
- (A) Rice Wine 1 tablespoon
- (A) Ginger (Grated) 1 teaspoon
- (A) Garlic (Grated) 1 teaspoon
- (B) All purpose flour 2 tablespoons
- (B) Cornstarch 2 tablespoons
- Vegetable oil for deep-frying

Method

1. Clean the chicken thigh fillet.
2. Mix (A), then marinate the chicken for 1 hour.
3. Heat oil in a pot.
4. Coat chicken with (B)
5. Fry for about 5 - 8 minutes or until golden brown and cooked through.