



Korean Fried Chicken Wings

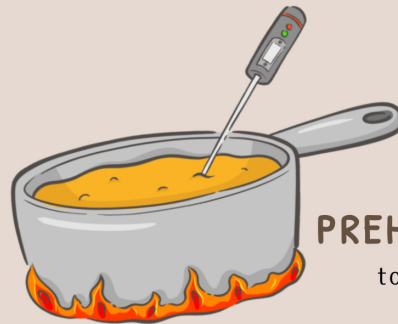
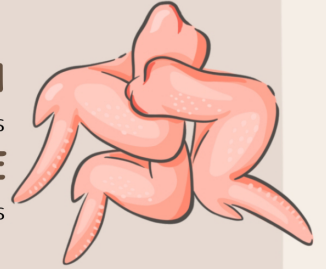
- INGREDIENTS** 3 chicken wings
- 40 g wheat starch
40 g all-purpose flour
- Part A**
Chicken Marinade 8 g salt
3 g chilli powder
3 g garlic powder
2 units fresh eggs size A
- Part B**
Coating Flour 60 g blended rice flour
40 g all-purpose flour
- Part C**
Coating Sauce 45 g honey
30 g gochujang
20 g chopped garlic
10 g toasted sesame
- 1 litre vegetable oil



MIX WELL

Mix all ingredients in Part A together.

2
ADD IN
chicken wings
& **MASSAGE**
for 5 minutes



PREHEAT OIL
to 150°C

3

4
COAT WITH FLOUR
Coat the marinated chicken wings
with a thin layer of coating flour



FRY THE
CHICKEN WINGS

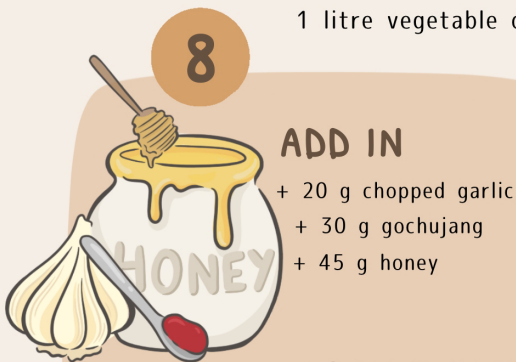
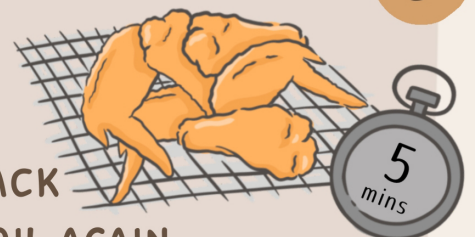
until its colour turns light brown

5

REST ON A WIRE RACK
for 5 minutes

6

7
DROP IN BACK
INTO HOT OIL AGAIN
until it is golden brown



8
ADD IN

+ 20 g chopped garlic
+ 30 g gochujang
+ 45 g honey

COAT EVENLY

Add the chicken wings into the saucepan
& coat with the sauce evenly

9

SPRINKLE
toasted sesame & serve

10

