



Karaage Chicken with Goma Mayonnaise

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 4 serves

- 400g Skinless Chicken Breast
- 1/4 Cup Mirin
- 1 Tablespoon Rice Wine Vinegar
- 1 Teaspoon Kimchi Base
- 3/4 Cup Cornflour
- 1 Tablespoon Cayenne Pepper
- 1 Tablespoon Ground Black Pepper
- 1 Tablespoon Salt
- 2 Tablespoons Black Sesame Seeds (extra for garnish)
- 1/2 Cup Kewpie Mayonnaise
- Vegetable Oil for Frying

Instructions

Prepare The Chicken

1. Dice chicken into pieces.
2. Put into ziplock bag with mirin, rice vinegar & kimchi base.
3. Put into fridge for 2 hours.

Prepare The Goma Mayonnaise

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1. Grind/crush black sesame seeds to powdery consistency - kind of like almond meal.
 2. Combine with mayonnaise.
 3. Put into fridge for 2 hours.

Put Everything Together

1. Heat oil.
2. Preheat oven to 200c (180c fan forced)
3. Remove chicken from marinade and lay on paper towel.
4. Combine cornflour, cayenne pepper, black pepper and salt.
5. When oil is shimmering hot, lightly coat chicken in flour mixture and slide into oil. Cook in batches and try not to add too much chicken at a time - the cooler the oil gets, the less crispy the chicken will be.
6. Cook chicken until it becomes golden, with dark brown patches on it. Because this mixture has no egg or milk in it it won't turn brown like KFC so don't cook too much.
7. Remove from oil, lay on paper towel in tray in oven. This will help crisp up further and keep chicken warm whilst you fry the other batches
8. Serve with mayonnaise for dipping.

Notes

- Kewpie Mayonnaise or another Japanese style mayonnaise is essential. Regular mayo is just not tangy enough.
- You can make this, put it on paper towel, transport it to your friend's house and heat up in oven to get crispiness back.
- Accompanying beverage - frosty, ice cold beer.
- You can get black sesame seeds alongside the furikake in your local asian supermarket.