

# Karaage style fried chicken |

**Recipe for 4 portions**

## **Description**

A traditionally prepared fried chicken. Crispy and delicious.

## **Ingredients**

### Chicken Karaage

- 300 Gr Chicken thigh
- 50 Gr Tempura mix
- 50 Gr Japanese breadcrumbs (panko)
- 1 Pinch(es) Salt
- 100 Ml Guinness bier
- 50 Gr Cornstarch
  
- Salt and pepper

## **Preparation**

- Preparation time **30 mins**
- Preheat your **Fried** at **375 F°**

### Chicken Karaage

Cut the chicken thighs into strips. Prepare 3 mixing bowls: One with the starch. The next with the tempura and beer combined until you have a nice smooth crêpe like consistency. The last should have the panko.

Season the chicken with salt. Dip the chicken in the bowl with the starch and remove the excess. Next dip it in the tempura bowl. Finally dip the chicken into the panko bowl. Set aside.

In a fryer set at 375%, cook the chicken until it has a nice coloration.

Serve with the wafu sauce.

**Bon appétit!**