Double-fried chicken with green salad.



Used Bresc products



Bresc Dutch garlic Beemster garlic puree 450g



Bresc Garlic chopped 1000g



Bresc Garlic chopped 450g



Bresc Lemongrass puree 450g



Ginger puree 450g

Ingredients

10

- 1250 g chicken thighs, boned
- 250 g flour
- 90 g corn starch 5 dl water
- 30 g sugar
- 100 g soy sauce
- 65 g honey
- 15 g sesame oil
- 25 g Bresc Beemster garlic puree
- 25 g Bresc Ginger puree
- 25 g Bresc Lemongrass puree
- 250 g kimchi cabbage
- 3 head lettuce
- 100 g kimchi base (Korean garlic-chilli sauce)
- 50 g Korean barbecue sauce
- 13 g sesame seeds
- 500 g shiitake
- 250 g bean sprouts
- 25 g Bresc Garlic chopped
- oil for frying

Preparation method

Sieve the flour and the corn starch, stir in 5 dl of water and set to one side. Reduce the soy sauce with the sugar, honey, sesame oil, ginger, lemongrass and the garlic puree until it starts to thicken. Make a smooth sauce with it.
Brown the sesame seeds in a dry frying pan. Wash, tear and dry the lettuce and cut the kimchi cabbage finely. Remove the stalks from the shiitake and cut them into slices. Fry them with the chopped garlic until they are crisp and stir in a little of the sauce and the bean sprouts.
Mix the two kinds of chilli sauce together. Flour the pieces of chicken lightly, dip them in the batter and deep-fry them until they are very crisp. Spoon them into a hot, dry pan and glaze them with the sauce (not too much).
Serve the chicken with the salad leaves, kimchi cabbage, shiitake, bean sprouts and the sauce. Sprinkle sesame seeds over everything.

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