# Japanese vegetable salad with deep-fried chicken.

## Used Bresc products

Bresc Garlic puree 1000g

Bresc Ginger & lime WOK 450g

Bresc Green & red chilli WOK 450g

Ginger puree 450g

## Ingredients

10

For the salad

- 650 g chicken fillet
- potato starch
- 3 dl soy sauce
- 50 g Bresc Ginger puree
- 30 g mirin
- 12 g sesame oil
- 3 small tub sushi ginger (pickled ginger)
- 3 head pak choi
- 1 bunch spring onion
- 3 red sweet pepper
- 3 yellow sweet pepper
- 3 carton mizun lettuce
- 3 takuan (yellow radish)
- 375 g soy beans
- 3 packet nameko
- 1 l water
- rice vinegar
- salt
- 125 g wasabi nuts

For the marinade

- 3 dl soy sauce
- 3 dl sake
- 25 g Bresc WOKchilli
- 25 g Bresc WOKginger
- 25 g Bresc Garlic puree
- 1 dl water
- dash ginger syrup

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## Preparation method

Preheat the deep-fryer to 180 degrees. Clean the chicken fillet and chop it into pieces. Mix all the ingredients for the marinade together and place the chicken in it. Leave to marinate for three hours in the fridge. Mix the ginger puree into the mirin, soy sauce and 20 g of the liquid from the sushi ginger. Cut the radish into thin slices. Cut the sweet peppers into thin strips. Steam the soy beans for five minutes until they are cooked and remove the pods. Cut the spring onion into rings and pak choi into strips. Stir-fry the nameko, then add a little dressing. Mix some dressing into the pak choi and sweet pepper and arrange them together with the mizuna on the plate. Remove the chicken from the marinade and cover the meat with the potato starch. Deep-fry the pieces until crisp and season with salt. Place them on the salad and garnish it with the spring onion, soy beans, sushi ginger, chopped wasabi nuts and the radish. Pour some of the dressing over it.