

Korean Chicken Wings

Serves 3-4  35 - 40 minutes



Method

1. Combine in a bowl, the chicken wings, ginger powder, salt and ground black pepper. Mix well and set aside to marinate for at least 15 minutes or overnight.
2. Once ready to fry, coat the marinated chicken evenly with the corn starch. Set aside.
3. In a deep saucepan (or fryer) add a generous amount of oil and heat until the oil temperature reaches 175 C / 347 F (or boiling). Start adding the battered chicken carefully and fry them until they cook (between 6 to 7 mins, depending on the size of chicken). Do not overcrowd the pan.
4. Take out the cooked chicken and place them onto some kitchen paper while frying the remaining chicken pieces. Once the first set of deep frying is completed, quickly scoop out any floating debris from the oil using a skimmer. Then deep fry the chicken again when the oil temperature reaches 175 C / 347 F (or boiling). Fry them until the batter is golden and crisp. (The second time frying is shorter than the first time, 4 to 5 mins) Set aside.
5. In a separate saucepan, add in the sauce ingredients. Heat the sauce over low to medium heat and stir well.
6. Once it starts bubbling, add in the double fried chicken and coat. Mix them lightly and thoroughly.
7. Once all the chicken is coated with the sauce, garnish with chopped parsley and toasted nuts/seeds.
8. Serve hot immediately.



Ingredients

Marination

- 1kg Shazans / Shazans Select chicken wings, cut into drumettes and flats
- 1/2 tps ground black pepper
- 1/2 tps ginger powder
- 1 tps salt
- 1/2 cup corn starch

Sauce

- 1/2 cup corn syrup
- 2 tps garlic granules
- 1/2 tps ginger powder
- 1/2 tps chilli flakes
- 2 tps paprika
- 2 tps dark soya sauce
- 2 tps dijon mustard
- 2 tps vegetable oil
- 1/2 tps salt

Garnishes

- 1/2 tps fresh parsley leaves, finely chopped, as garnish
- 1/4 cups toasted nuts/seeds

 [Full recipe video on Youtube](#)