Korean Fried Chicken Burgers


**Ingredients**

**For the chicken**

2 chicken thigh fillets
50g corn flour
vegetable oil

**For the sauce**

3 tbsp dark brown sugar
1 tbsp Korean chilli paste (gochujang)
1 tbsp soy sauce
1 teaspoon crushed garlic
small piece ginger, grated
1 tsp sesame oil

**For the kimchi-style slaw**

¼ white cabbage , finely sliced
½ white radish , shredded into thin strips
2 spring onions , finely sliced
small piece ginger , grated
½ teaspoon caster sugar
½ teaspoon crushed garlic
1 tbsp mayonnaise
small pinch of hot chilli powder

**To serve**

2 lettuce leaves
2 brioche buns

**Method**

STEP 1
Make the slaw by combining all the ingredients together. Taste and add more chilli powder, if you like. Chill in the fridge.

STEP 2
To make the sauce, put all the ingredients in a saucepan and simmer gently until syrupy. Take off the heat and set aside.

STEP 3
Cut away any fatty excess from the chicken thighs, then season with salt, pepper and the grated ginger. Toss the chicken with the cornflour until completely coated.

STEP 4
Heat about 0.5cm of vegetable oil in a large frying pan. Fry the chicken thighs for 4-5 mins each side until crisp. Remove from the oil onto paper towel (away from the stove top) and leave to cool slightly for 2 mins. Then re-fry in the hot oil until ultra-crisp and you can hear it crackle. Remove to kitchen paper to drain.

STEP 5
Reheat the sauce. Build your burgers by placing some lettuce and kimchi slaw on the base of a bun, top with the crispy chicken and drizzle over the sticky sauce.