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.