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KOREAN HONEY-GLAZED FRIED CHICKEN

with Louisa's coriander honey

INGREDIENTS

MARINATED CHICKEN

- ⬡ 300g Chicken (I prefer using wings or thighs)
- ⬡ 240ml buttermilk ⬡ 1 tsp salt
- ⬡ 1/2 tsp white pepper
- ⬡ 1/2 tsp garlic powder

CRISPY COATING

- ⬡ 90g plain flour ⬡ 1/2 tsp garlic powder
- ⬡ 90g cornflour ⬡ 1/2 tsp celery salt
- ⬡ 1 tsp salt ⬡ 1 tsp dry thyme
- ⬡ 1 tsp pepper ⬡ 1 tsp smoked paprika
- ⬡ 1 tsp baking powder

(cont. overleaf)

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HONEY GOCHUJANG SAUCE

- 2tbsp gochujang paste
- 2tbsp Louisa coriander honey
- 4tbsp brown sugar
- 2 cloves of garlic minced
- 2 tsp ginger, minced
- 1 tbsp vegetable oil
- 1 tbsp sesame oil



METHOD

- Place the chicken in a bowl, cover with the buttermilk and seasonings and leave in the fridge for at least 1 hour, for best results overnight.
- Heat up your deep fat fryer or pan of cooking oil, we are going to double fry these to get a great crispy coating. For the first fry we need the oil temperature at 130 degrees.
- While the oil is heating we will make the mixture for the crispy coating. Add all the crispy coating mixture into a large bowl and mix until thoroughly combined.
- Remove the chicken from the bowl along with the excess buttermilk and place into the coating mixture making sure the chicken is fully covered. Shake off the excess flour. Once the oil is to temp cook the chicken in batches, we aren't looking to fully cook the chicken in this fry about 75% of the way we are looking for an internal temp of around 60-65 with very little colour.
- Now it's time to cook the chicken for the second time, bring the oil up to 180 degrees. Place the chicken in the oil and cook until golden and crispy with an internal temp of 75 degrees. Set aside for a few minutes to slightly cool before covering in the sweet, sticky sauce.

