

Fried Chicken, Chips and Radish Slaw



Ingredients:

320g British Chicken Thighs
125g Radishes
50g Mayonnaise
30ml Rice Vinegar
20g Hoisin Sauce
20g Vegetable Oil: For Chips: School to Provide
15g Fresh Root Ginger
5g Toasted Sesame Seeds
4 Tablespoons Cornflour
2 Tablespoons Vegetable Oil: For Frying: School to Provide
1 Large White Potato
1 Garlic Clove
1 Spring Onion
1 Carrot
Pinch of Salt: School to Provide

Please bring a container to take your dish home in. You will need two small pots for your radish slaw and hoisin mayonnaise.

Method:

1. Pre-heat the oven to 240°C or Gas Mark 9.
2. Peel and finely chop the garlic.
3. Peel and finely chop the ginger.
4. Using a red chopping board and red handled knife, cut the chicken thighs into thin strips.
5. Add the chopped ginger, chopped garlic and soy sauce to a small bowl, this is your marinade.
6. Add the chicken strips and coat, then set aside on the red chopping board.
7. Meanwhile, leave the skin on the potato and cut into thin chips.
8. Add the chips to a baking tray, drizzle over 20ml of vegetable oil and a generous pinch of salt.
9. Using oven gloves, place the baking tray in the oven and cook for 25 to 45 minutes or until the chips are golden and crisp. You should turn the chips half way through.
10. While the chips are cooking, trim, then slice the spring onion finely.
11. Grate the radishes.
12. Top, tail, peel and grate the carrot.
13. Add the sliced spring onion, grated carrot and grated radish to a small bowl. Add the rice vinegar and mix to combine – this is your radish slaw.
14. Combine the mayonnaise with the hoisin sauce in a small bowl – this is your hoisin mayonnaise.
15. Add the cornflour to a large bowl. Add the marinated chicken strips, leaving most of the marinade behind. Stir it all together so the chicken strips are fully coated in cornflour – this is your chicken.
16. Place a large frying pan at the front of the hob. Add 2 tablespoons of vegetable oil (enough to cover the bottom of the pan) and heat gently. Once hot, add the floured chicken and cook for 3 to 4 minutes on each side or until browned and cooked through. There should be no pink meat, use a food probe to ensure the core temperature of the chicken has reached 75°C.
17. Remove the chips from the oven using oven gloves, sprinkle the chips with the sesame seeds.
18. Serve the fried chicken with the sesame seed chips. Add the radish slaw and hoisin mayonnaise to separate small presentation dishes.