KIKKOMAN

Teriyaki wings with coleslaw and spicy potatoes

INGREDIENTS

10 portion(s)

For the wings:

500 ml	buttermilk
10 g	garlic powder
10 g	paprika powder, hot
15 g	salt
5 g	pepper, ground
3.5 kg	chicken wings
400 g	wheat flour, type 405
200 g	cornflour
2 l	vegetable oil for deep-frying
300 ml	Kikkoman Wok Sauce - Teriyaki
10 ml	Tabasco

For the coleslaw:

200 g	red cabbage, cut into strips
200 g	carrots, cut into strips
200 g	fennel, cut into strips
200 g	celery, cut into strips
100 g	apples, cut into strips
15 g	salt
30 g	sugar
20 ml	sesame oil
60 ml	lemon juice

For the potato wedges:

1.2 kg	baby potatoes, unpeeled, washed and quartered
4 g	garlic, finely grated
12 g	salt
30 ml	vegetable oil
20 g	chilli flakes
	Sea salt flakes

For the dip:

300 g	mayonnaise

PREPARATION

Step 1

Mix the buttermilk with the spices to make a marinade. Rinse and pat dry the chicken wings, then marinate them for at least 1 hour. Mix the flour and cornflour. Remove the wings from the marinade and coat them in the flour mixture. Heat the oil to approx. 170 °C and deep-fry the wings in batches for about 7 minutes until golden brown. Toss the fried chicken in a bowl with Kikkoman Wok Sauce – Teriyaki and Tabasco.

Step 2

For the coleslaw, mix the vegetables and apple in a bowl. Add the salt and sugar and knead well. Toss with the sesame oil and lemon and chill until ready to serve. Drain in a sieve before serving.

Step 3

Mix the potatoes with the garlic, salt and oil. Spread everything evenly on a baking tray and cook in a preheated fan oven at 180 °C for about 25 minutes until crispy. Season with the chilli and sea salt flakes.

Step 4

Mix all the dip ingredients together and set aside until serving.

Step 5

Place 7 wings (300 g) per portion on a plate and serve with the potato wedges, coleslaw and dip.

300 g	Greek yoghurt, 10 % fat
20 g	dill, chopped
20 g	chervil, chopped
20 g	coriander, chopped
50 g	shallots, finely diced
	Salt
	Pepper