



Karaage Japanese fried chicken Free Recipe 10042025

Description

Recipe

Karaage Japanese fried chicken

Succulent marinated chicken is coated with a light batter and deep-fried for irresistibly crisp karaage. Serve with kewpie mayo.

This recipe is based on the Fried Chicken Karaage served at RAMEN DAYO in Glasgow. It has been adapted to make it easier to cook in a domestic kitchen.

[Banzai Japan MV](#)

https://www.youtube.com/watch?v=k_vQsyC_F1A

Shopping List

Fruit and vegetables 2 garlic cloves, crushed 2.5cm/1in piece fresh root ginger, peeled and finely grated 1 lemon, cut into wedges Tins, packets and jars 1 tbsp chicken stock powder kewpie mayonnaise 50g/1¾oz plain flour Cooking ingredients generous pinch ground black pepper ¼ tsp shichimi togarashi, or ? tsp mild red chilli powder 50g/1¾oz cornflour 3 tbsp cooking sake (rice wine) 2 tsp sea salt 3 tbsp light soy sauce vegetable oil, for deep frying Meat, fish and poultry 400g/14oz skinless and boneless chicken thighs, cut into bite-size pieces

<https://youtu.be/RR8YYeb4PMk?si=KmCkolvULfrlxyK9>

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Category

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2. Japan

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Tags

1. black pepper
2. chilli powder
3. chicken stock powder
4. Dairy-free
5. cornflour
6. plain
7. stock powder
8. Karaage (Japanese fried chicken)
9. salt
10. powder
11. Japanese
12. cloves
13. sea
14. fried
15. wine
16. thighs
17. chicken
18. chicken thighs
19. skinless chicken thighs
20. garlic cloves
21. boneless chicken thighs
22. sauce
23. vegetable oil
24. fresh root ginger
25. cooking sake
26. light soy sauce
27. root ginger
28. cooking
29. soy sauce
30. plain flour
31. sake
32. rice wine
33. flour
34. mild red chilli powder
35. sea salt
36. ginger
37. red chilli powder
38. rice
39. ground black pepper
40. generous pinch ground black pepper
41. garlic
42. lemons
43. pinch ground black pepper
44. pepper

- 45. lemon
- 46. kewpie mayonnaise
- 47. mayonnaise
- 48. piece fresh root ginger
- 49. kewpie

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