

Sticky Korean chicken (Serves 4)

Chicken

2 garlic cloves
10 g fresh ginger, peeled and cut into pieces
20 g cornflour
1 tsp baking powder
1 tsp salt
¼ tsp ground black pepper
1000 g chicken thighs, cut into pieces (3- 4 cm)

Method

1. Preheat oven to 220 C. Line a baking tray (30 x 40 cm) with aluminium foil and set aside.
2. Place garlic and ginger into mixing bowl and chop **3 sec/speed 6**. Scrape down sides of mixing bowl with spatula then chop for a further **3 sec/speed 5**.
3. Add cornflour, baking powder, salt and pepper and mix **5 sec/speed 3**.
4. Add chicken and mix with aid of spatula to coat. Transfer onto prepared baking tray, in a single layer and set aside.
5. Bake for 10 minutes (220 C), continue with recipe while chicken is cooking.

Sauce

2 cloves garlic
10 g fresh ginger, peeled and cut into pieces
50 g brown sugar
120 g rice wine vinegar
1-2 tsp chilli paste, to taste
60 g tomato sauce
20 g dark soy
15 g sesame oil
1 tsp chicken stock paste
1200 g water
250 g Basmati rice
1 tsp salt
1 red chilli, finely sliced, for serving
1 spring onion/shallot, trimmed and finely sliced for serving

Method

1. Place garlic and ginger into mixing bowl and chop **3 sec/speed 5**. Scrape down sides of mixing bowl with spatula then chop for a further **3 sec/speed 5**.
2. Add sugar, vinegar, chilli paste, tomato sauce, dark soy, sesame oil, chicken stock and 200 g of the water and cook **10 min/120C/speed 1**, placing simmering instead of measuring cup onto mixing bowl lid.
3. Pour half of the sauce over chicken and stir to coat, then continue to cook 10 minutes (220 C). Transfer remaining sauce into a bowl and set aside. Continue with recipe.
4. Place simmering basket into mixing bowl and weigh rice into it. Remove rice and rinse until water runs clear. Add remaining 1000 g water and salt into mixing bowl. Insert simmering basket and cook **14 min/100C/speed 4**.
5. Pour remaining sauce over chicken and stir to coat, then cook for a further 5 minutes (220C) or until chicken is cooked through.
6. Garnish with chilli and spring onion before serving with rice.