




Cook / Local Japan



Today's recipe

"Chikin-chikin-gobo"

Deep-fried chicken and burdock with a sweet soy sauce based sauce.

It is a popular local dish and often served in school lunches in Yamaguchi prefecture.

>> Serves: 2

>> 15 mins to prepare and 15 mins to cook

↓ Regular supermarket(R), Japanese grocery store(J)

Place / Prefecture

Yamaguchi

Why not visit the official tourism website (while eating this dish)?



Available at ① Ingredients & Preparation

Available at	Ingredients & Preparation
<input type="checkbox"/> R	250g chicken thigh (boneless) cut into bite-sized pieces
<input type="checkbox"/> R	a pinch of salt
<input type="checkbox"/> R	a pinch of ground black pepper
<input type="checkbox"/> J	100g gobo (burdock) Wash the gobo under running water and cut into 5 mm slices diagonally.
<input type="checkbox"/> J	50g potato starch
<input type="checkbox"/> R	enough to deep fry oil

② Method

- 1 Sprinkle the **chicken** with **salt** and **ground black pepper**. Dust chicken and **gobo** with **potato starch** on both sides.
⇒ Half fill a deep pan with **oil** and heat to 170°C.
⇒ Carefully drop the gobo into the oil and deep-fry for 3 minutes until golden brown and rising to the surface. Drain on a rack.
⇒ Then raise the temperature of the oil to 180°C, carefully drop the chicken into the oil and deep-fry for 4 minutes until golden brown and rising to the surface. Drain on a rack.
- 2 Put the **cooking sake**, **mirin**, **sugar**, **soy sauce** in a pan and boil. Then add chicken, gobo and **edamame beans** in the pan and fry for a few minutes.
⇒ Then serve.

<input type="checkbox"/> J	1 tbsp cooking sake
<input type="checkbox"/> R J	1 tbsp mirin
<input type="checkbox"/> R	1 tbsp sugar
<input type="checkbox"/> R J	1 tbsp soy sauce
<input type="checkbox"/> R J	50g edamame beans (without pod) defrost if it is frozen