

Paulaner x Yangneum Fried Chicken

Crisp freshness complements crunchy spiciness

Ingredients:

1kg chicken wings, salt & pepper, **1** garlic clove chopped, **1** tbsp. ginger chopped, **150ml** Paulaner Weissbier, **3** tbsp. cornflour, deep-frying fat, pre-made tempura batter, sauce: **50g** soy sauce, **30g** sesame oil, **20g** chopped garlic, **80ml** lime juice, **30g** chopped ginger, **50g** Gochujang paste, **100ml** Paulaner Weissbier, **100g** honey, **1** chopped chili, **6** tbsp. sesame seeds



Preparation:

Mix chicken wings with ingredients and refrigerate for approx. 1 hour.

Drain and pat dry and fry in tempura batter in hot fat at 170°C for 5 minutes. Drain and let dry on kitchen paper, let stand for a while. Fry a second time.

For the sauce bring all the ingredients except the sesame seeds to the boil in a pan. Simmer on a low heat for 10 minutes, strain and thicken with a little cornflour, if necessary.

Place the deep-fried chicken wings briefly in the sauce and wet them on all sides. Sprinkle with the sesame seeds and serve best directly.