

# Cooking School

## *with the London Chef*

### **Korean Oven-Fried Chicken with Gochujang Sauce**

For a true chef mis-en-place experience we suggest having the ingredients out, washed and measured, and the equipment ready to go before you begin cooking. Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen! These quantities can be easily doubled, but if you increase food quantity make sure to use appropriate sized pots/pans for the best outcome.

#### **Ingredients**

1 Kg chicken wings or chicken breasts  
Cornstarch  
Vegetable oil  
Pan spray (e.g. PAM) or oil in a spray bottle  
Fresh ginger  
Garlic  
Sugar  
Sesame oil  
Soy sauce  
Gochujang (Korean fermented red pepper paste)  
1 to 2 cups dry white rice, for serving with the wings  
Toasted sesame seeds, for garnish  
2 green onions, for garnish  
Rice vinegar  
Fish sauce  
Salt  
1/2 cucumber  
1 carrot  
1/8 green cabbage

#### **Equipment**

Mixing bowls  
Small bowls or ramekins  
Knife  
Cutting board  
Sieve  
Wooden spoon  
Spatula  
Slotted spoon  
Ladle  
Measuring spoons  
Measuring cups  
Pot for cooking rice OR rice cooker  
Small pot for making sauce  
Colander  
Cookie sheet  
Parchment paper  
Paper towels  
Air Fryer OR regular oven with convection setting