

Korean Fried chicken Pizza

Gochujang glazed fried chicken, braised potato, capsicum & kim-chi

Korean Fried chicken Pizza

INGREDIENTS

| | |
|---------|--|
| 250g | pizza Dough (per pizza) |
| 250g | Anchor Food Professional IQF extra stretch + Mozzarella |
| 150g | pizza sauce |
| 100g | Korean fried chicken |
| 2 Tbsp. | Gochujang glaze |
| 1tspn | toasted sesame seeds |
| 50g | braised potato, small dice |
| 50g | fresh capsicum, medium dice |
| 2ea | sliced garlic cloves |

To Finish:

| | |
|---------|------------------------------|
| 1 Tbsp. | spring onion, sliced |
| 2 Tbsp. | Kim Chi, ripped over the top |

METHOD

1. Evenly spread pizza sauce onto base working from the inside to the outside leaving a 1-2cm for the crust.
2. Evenly spread cheese over the tomato base, working from the outside inwards to the center
3. Fry the chicken, toss in gochujang glazed, sesame seeds, leave to cool & slice
4. Top the pizza with sliced fried chicken, potato, capsicum and garlic
5. Bake in oven @250°C for 6 mins.
6. Slice pizza into 8 equal slices and finish with spring onion and kim chi

Gochujang glazed fried chicken

INGREDIENTS

| | |
|---------|--------------------------|
| 60g | gochujang |
| 60g | sugar |
| 3 Tbsp. | tomato ketchup |
| 2 Tbsp. | soy sauce |
| 2 Tbsp. | rice wine vinegar |
| 1 Tbsp. | honey |
| 100ml | water |
| 2 | cloves garlic - - minced |
| ½ tsp. | ginger - - grated |
| ½ tsp. | salt |
| 1 Tbsp. | caster sugar |

METHOD

1. Add all the ingredients to a sauce pan and set it over medium heat.
2. Stir the sauce occasionally and bring to a rolling boil ensuring to stir to ensure it doesn't burn
3. Reduce the sauce for approx. 4-5mins
4. To test that it is properly reduced pour a small amount onto a plate and leave to cool, it should set like a thick honey If it's too thin, let it boil more. If it's too thick, add a teaspoon more water at a time and turn off the heat..

Korean Fried chicken

INGREDIENTS

2 x 200g Chicken breasts, skin off

250ml Anchor blue top milk

Flour/Coating

100g Tapioca starch or flour

100g Rice flour

Season to taste

½ tsp. Korean chilli powder (optional)

METHOD

1. Cut each chicken breast in half and place in a medium sized bowl
2. Pour over milk, cover and refrigerate overnight
3. For flour/coating; add all ingredients together and season to taste
4. Remove the chicken from the milk and transfer to the flour mix
5. Deep fry until golden brown, transfer to a bowl and toss in 2 tbsp. Gochujang glaze and 1tspn sesame seeds
6. Leave to cool before slicing for the pizza, (1 half chicken breast per pizza)