



Kimchi-Pizza-Chicken

A Korean dish with a twist! Deep fried chicken, pizza topping flavours, and a hit of spice - all balanced out with our smooth Mozzarella cheese. Try out this Korean-inspired dish that will delight all the senses!



INSIGHTS: ADVENTURE THROUGH SPICE

We know that diners are looking for new food trends to try, especially now they can get out and about after lockdown. Trends show that new and unique food combinations are getting diners' attention, and spice is a great way to get them excited - or even challenge their tastebuds! In fact, 80% of consumers seeking unusual or exotic flavours rank hot and spice at the top of the list.*

So why not get creative in your kitchen and see how you can bring the heat - or even try our KimPiChi recipe that combines spice and dairy for a taste and texture adventure!

RECIPE PART 1

Korean fried chicken ingredients

Chicken thigh, boneless	500g
Salt	2g
Pepper	1g
Potato starch	40g
Plain flour	20g
Baking powder	2g
Eggs	1

Steps

1. Cut chicken thighs into 5cm x 3cm pieces.
2. Combine all ingredients in a bowl and mix until a coating batter is formed.
3. Heat deep fryer to 165°C.
4. Fry once until coating has set and is lightly brown.
5. Remove from oil and drain.
6. Heat fryer to 180°C.
7. Fry again until golden brown.

RECIPE PART 2

Sauce ingredients

Garlic clove	3
Tomato ketchup	40g
Rice syrup (Yoritang)	30g
Corn syrup (mulyeot)	30g
Apple cider vinegar	5g
Fermented chili paste (gochujang)	50g
Soy sauce (Kanjang)	20g
Sesame oil	10g
Toasted sesame seeds	10g

Steps

1. Mince the garlic, fry in a little oil.
2. Add all ingredients except the sesame oil and sesame seeds and bring to a simmer, reduce down until well glazed and sticky. Then add sesame oil.
3. Add hot fried chicken pieces to the warm sauce and toss to combine.
4. Sprinkle with sesame seeds.

Yield: Makes one 18cm dish, serves 4.

RECIPE PART 3

Pizza ingredients

Onion, 1cm diced	1
Capsicum, 5mm slices	1
Dry oregano	2g

Steps

1. Fry the onion, capsicum and oregano until soft.

RECIPE PART 4

Fried kimchi

Kimchi	200g
Oil	20g
Korean cooking wine (Mihyang)	40g

Steps

1. Fry the chopped kimchi in oil until it starts to brown, deglaze with cooking wine and reduce until all wine is evaporated.

TO ASSEMBLE

Fried kimchi	150g
Cooked pizza ingredient	100g
Sauced Korean fried chicken, cut into 2cm chunks	650g
Anchor Extra Stretch+ Mozzarella Cheese	400g
Sliced black olives	40g

Steps

1. In a bake safe dish approx 18cm diameter arrange the fried kimchi, pizza ingredients.
2. Arrange the sauced fried chicken on top so the dish is full. Sprinkle with mozzarella cheese.
3. Bake in a 180°C convection oven until the top is golden and bubbly. Approx 12 mins.

Possible Substitutions:

Switch out the fried chicken for deep fried pork, this dish is called KimPiTang.

ANCHOR EXTRA STRETCH+ MOZZARELLA CHEESE. DESIGNED TO BE DELICIOUS. EVERY TIME.

Excellent stretch

Your customers will love the impressive cheese pull of our Anchor Extra Stretch+!



Mild & creamy

A subtle flavour that harmonises with the spicy kimchi and pizza flavours.



Naturally delicious

100% mozzarella made from fresh cow's milk for fresh quality with no anti-caking agents or added flavours.