

**INGREDIENTS**

Chicken thighs with skin on	: 6
Kikkoman Soy Sauce	: 1 1/2 teaspoon
Cooking Wine	: 2 tablespoon
Salt	: 1 teaspoon
Grated ginger	: 4 teaspoon
Grated garlic	: 4 teaspoon
Sesame Oil	: 1 teaspoon
Beaten Egg	: 1
Potato starch (or corn starch)	: As required

Time Required : 1 hour

Level of difficulty : Easy

Make 30 pieces

**METHOD OF PREPARATION**

1. Wash and pat dry the chicken thighs. Cut into bite size.
2. Place the chicken thighs in a mixing bowl. Add in all the ingredients except for potato starch. Mix well, cover with plastic wrap and chill in the fridge for at least 30 minutes.
3. Place potato starch in a clean bowl.
4. Take the marinated chicken out from the fridge. Coat the marinated chicken one by one with the potato starch and let it rest on a rack for 2 minutes before frying.
5. Heat the vegetable oil on medium heat to 356°F (180°C). Deep fried until light golden brown. Dish up and place onto a wire rack / strainer to drain excess oil.
6. Once all the bite-sized chicken has been cooked for the first round, reheat the oil to 392°F (200°C). Deep fry for a second round for 2 minutes or until deep golden brown. Dish up and place onto a wire rack / strainer to drain excess oil.
7. Serve immediately as it is or with a wedge of lemon / ketchup / mayonnaise.