

Spicy Soybean Chicken



0 made it | 0 reviews



- Sub Category Name
Food
Savory
- Recipe Source Name
Shangri-la Tea Cuisine
- Activities Name
Real High Tea
Tea Inspired Lunch Corner

Used Teas



t-Series Lychee with
Rose & Almond

Ingredients

Spicy Soybean Chicken

- 10 portions Crispy chicken*
- 750g Soybean glaze*
- 250g Almond, toasted, coarse cut
- 25g Black sesame seed, toasted
- 25g White sesame seed, toasted



- 250g Lychee, canned, drained, each piece cut into 8 pcs
- 30pcs Coriander leaf
- 10pcs Sasa bamboo leaf for garnish
- 10 portions Seaweed french fries*
- 10 portions Side salad

** Recipe follows*

For the crispy chicken (serving portions: 10)

- 1500g Chicken thigh, boneless, skin on
- To taste Salt
- 2kg Tempura batter, light
- 300g Flour, all purpose, for dusting

For the soybean glaze (serving portions: 880g)

- 100g Vegetable oil
- 75g Garlic
- 30g Ginger
- 100g Onion, white, small diced
- 50g Spring onion, chopped small
- 250g Sake
- 550g Tea syrup*
- 75g Gochujang
- 50g Soy sauce, light

** Recipe follows*

For the Dilmah Lychee with Rose and Almond Tea Syrup (serving portions: 1175g)

- 1000g Water
- 100g Dilmah Lychee Rose and Almond Tea
- 500g Sugar (0.75%)

For the seaweed fries (serving portions: 10)

- 600g French fries
- 50g Seaweed salt

** Recipe follows*

For the seaweed salt (serving portions: 330g)

- 250g Nori seaweed



- 75g Sesame seed, white, toasted
- 2 tsp Salt
- 4 tsp Sugar

Methods and Directions

Spicy Soybean Chicken

- Keep the freshly fried crispy chicken aside, but keep warm.
- Fry the French fries and season well with the seaweed salt. Set aside, but keep warm.
- Using a suitable sauté pan or wok on medium-high heat, add the soybean glaze and bring to a simmer.
- Add all of the chicken and toss well. Allow the sauce to reduce and form a glaze over the chicken pieces, being careful not to burn the sauce.
- Add the almond, black sesame seed, white sesame seed and lychee. Toss well to combine thoroughly.
- Plate the chicken by presenting 10 x 150 g per portion on top of the bamboo leaf.
- Sprinkle with the additional lychee, sesame seeds, toasted almond and fresh coriander leaf.
- Serve together with the seaweed french fries and side salad.

For the crispy chicken (serving portions: 10)

- Prepare the chicken thighs by cutting each piece into 8 pieces, or 3 cm square pieces.
- Season well with salt and set aside in the chiller until just before frying.
- Prepare a tempura batter using a prepared tempura flour mix. Use cold water and adjust the consistency of the batter to resemble that of heavy cream. The final batter will be more liquid than a traditional tempura batter.
- Remove the chicken from the chiller and drain any excess liquid that may have been drawn from the chicken pieces.
- Dredge the pieces in flour and dust off the excess.
- Cover with the light tempura batter. Use as much as necessary to cover each piece well.
- Fry each piece in a deep fryer set at 180C, ensuring that each piece is separate. Fry until fully cooked and the batter is golden brown and very crispy.
- Season to taste with salt.
- Keep warm until ready to use.

For the soybean glaze (serving portions: 880g)

- Place a suitable sautior on medium heat. When hot, add the vegetable oil.
- Add the garlic and sweat for 3 minutes, until aromatic.
- Add the garlic and continue to sweat for an additional 3 minutes.
- Add the onion and the spring onion and continue to sweat for an additional 5 minutes.
- Add the sake and allow the alcohol to burn off. Reduce by half.
- Add the tea syrup and reduce by half.



- Finally, add the gochujang and soy sauce. Mix well and transfer to a suitable container.
- Cool the mixture down as per SFSMS and hold under refrigeration until ready to use.

For the Dilmah Lychee with Rose and Almond Tea Syrup (serving portions: 1175g)

- Add the water to a suitable sauce pot. Bring to a simmer and remove from the heat. Add the tea and stir well. Cover.
- Allow the tea to steep for 3 minutes. Remove the cover and stir again.
- Replace the cover and continue to steep for an additional 2 minutes.
- Strain well and push lightly on the solids to extract more infused liquid.
- Weigh out the resulting tea infusion. Multiply the final weight by 0.75, and add this amount in sugar to achieve a mixture with 75% sugar.
example:
 - 675g tea infusion
 - 500g sugar
- Transfer to a suitable container.
- Cool the mixture down as per SFSMS and hold under refrigeration until ready to use.

For the seaweed fries (serving portions: 10)

- Prepare a dry tray large enough to hold the french fries in one layer. Do not line with paper towels.
- Fry the french fries and allow them to drain of most of the oil, but not all.
- Transfer the french fries to the tray and immediately sprinkle liberally with the seaweed salt to coat each french fry.
- This must be done while the french fries are hot, and contain still a bit of oil. If this step is not followed, the seaweed will not adhere to the french fries well.
- Divide into 10 x 60 g portions.
- Keep warm until ready to use.

For the seaweed salt (serving portions: 330g)

- Tear the nori into small pieces, roughly 3 cm squares.
- Add them to a food processor or Robot Coup.
- Add the sesame seed, salt and sugar and pulse the mixture until the seaweed is broken down to smaller pieces, roughly 3-4 mm.
- Do not process too fine, as the final mixture should have a coarse texture.
- Taste and adjust with salt and sugar as necessary.
- Transfer to a suitable container and reserve for use later.