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RECIPE: Crispy Chicken Korokke with Fuji Apple Chutney

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Serves 6

Korokke:

**5 Yukon gold potatoes, peeled, boiled in salted water and mashed
(measure out 2 cups)**

2 cups Shredded chicken (recipe below)

½ cup sliced scallion (green part only)

1 Tbsp shichimi togarashi

3 eggs, beaten

1 cup all purpose flour

2 cups panko bread crumbs

Canola oil for cooking

½ cup Japanese Mayonnaise

2 cups Fuji apple chutney (recipe below)

In a bowl mix the potato, shredded chicken, scallion and togarashi, season with salt and pepper. Let the mixture cool in the fridge for one hour and then shape into ½ cup patties. Coat each patty with flour, dip in the egg and then coat with bread crumbs. The korokke can be cooked now or refrigerated up to 12 hours and cooked later. Preheat ½ inch of canola oil in a skillet over medium heat and fry the korokke on each side until golden brown, about 2 minutes per side. Drain on paper towels, sprinkle with salt and serve with a dollop of Japanese mayonnaise and Fuji apple chutney.

Chicken:

- 1 Natural chicken weighing between 2 and 2.5 lbs**
- 2 Tbsp canola oil**
- 2 Tbsp shichimi togarashi (Japanese 7 spice blend)**
- Kosher Salt and freshly ground black pepper**
- 1 T butter**
- Kosher salt and freshly ground black pepper**

Preheat oven to 350 F Degrees. Rinse the chicken inside and out and pat dry with paper towels. Rub the canola oil all over the outside of the chicken and sprinkle with togarashi, salt and pepper. Roast on a rack for about one hour until cooked through. Cool to room temperature, remove the skin and shred the meat off the bone. Use the carcass for stock or discard, reserving the shredded meat.

Fuji Apple Chutney:

- Canola oil for cooking**
- 1 cup thinly sliced red onion**
- 1 tsp finely minced ginger**
- ½ cup rice wine vinegar**
- ½ cup dry sake**
- ½ cup sugar**
- 2 tbsp dry toasted black sesame seeds**
- 3 Fuji apples, peeled, diced ¼” and covered with water and the juice of half a lemon**
- 1 tsp kosher salt**

Heat a non reactive sauce pan over medium heat and coat the bottom with canola oil. Add the onions and ginger, cook, stirring often until slightly translucent, about 5 minutes. Add the vinegar, sake, sugar, sesame seeds, apples and salt. Bring to a gentle simmer and cook until the liquid has reduced by ¾ and looks slightly thick, about 15 minutes. Cool immediately in the refrigerator. Will store covered for 2 weeks.