**KFC BURGER**

**1 chicken thight**

**1 burger bun**

**20 g mayo (best food)**

**20 g Kimchi Relish**

**20 g K-oleslaw**

**15 g pickled cucumber (quick pickle)**

**BURGER BUN**

**630 g bread flour (no 11)**

**115 g sugar**

**125 g butter**

**35 g fresh yeast**

**5 g salt**

**260 g milk**

**80 g water**

**90 g egg**

* In a dough mixer mix flour, sugar, salt, eggs and butter together
* In a pot warm milk and water (45 degrees) add yeast to it and let the yeast developed
* Add the yeasty milk into the flour mix and let turn for 15 minutes on medium speed
* Cover the bowl and let proof for 30 minute
* Portion the dough into 40 g portion
* Let proof for another 30 minutes
* Egg wash all the bun
* Cook at 150 degrees for 20 minutes

**BRINE FOR CHICKEN**

**3 kg Chicken (bone in thight 6 pc/kg / wings 6pc/kg)**

**500 g water**

**500 g ice**

**100 g salt**

**20 g sugar**

**5 g black peppercorn**

**4 Bay leaf**

**30 g fresh rosemary or 1 tblsp dried rosemary**

**20 g fresh Thyme or 1 tblsp dried thyme**

**1 cloves**

**2 garlic head cut in half**

* Put all the spice, salt, sugar and herb in a pot with the water
* Bring to boil and let infuse for 10 minutes off the heat
* Add the ice.
* When totally cool down, place the chicken into the brine
* Let brine for 10 minute in the fridge
* After 10 minutes, remove the chicken from the brine and let drain for 1 hour in the fridge
* Place the chicken into a vacuum bag. Seal

**FFC BATTER**

**150 g flour**

**330 g soda**

**3 eggs**

**7 g salt**

**KFC FLOUR MIX**

**800 g karaage flour**

**200 g rice flour**

**500 g panko crumb**

### KIM CHI RELISH

**100 g korean chili powder**

**100 g fish sauce**

**165 g sugar**

**105 g sesame oil**

**80 g rice vinegar**

**14 g chili oil**

**200 g gochujang**

**200 g white onion**

**50 g garlic peeled**

**10 g long red chili**

**xantam**

* blend everything together except for korean chili powder
* fold in chili powder once blended

**K-OLESLAW**

**White cabbage**

**Red cabbage**

**Red onion**

**Nashi pears**

**Pickled carrots**

**Daikon**

**GOMA DARE DRESSING**

**30 g tahini**

**15 g red miso**

**15 g smoked ponzu sauce**

**5 g mirin**

**5 g sesame oil**

**20 g rice vinegar**

**15 g beef stock demi glace**

**1 garlic clove**

**1 pinch sugar**

**QUICK PICKLED CUCUMBER**

**500 g Japanese cucumbers slice 4mm**

**20 g salt**

**20 g sugar**

**50 g rice vinegar (or to taste)**

**15 g sesame oil**

**5 g toasted white sesame seed**

* Wash well the cucmber
* Whitout peeling it, slice to 4mm thick
* Add sugar & salt to it, let soak
* After 20 minute. Drain well the cucumber (taste to make sure it is not too salty)
* Add vinegar, sesame seed & oil. Check seasoning.

**QUICK PICKLED CARROT**

**500 g carrot thin baton**

**20 g salt**

**20 g sugar**

**50 g rice vinegar (or to taste)**

**15 g sesame oil**

**5 g toasted white sesame seed**

* Wash well the Carrot and peel
* Cut int to 3mm thick baton 5 cm long
* Add sugar & salt to it, let soak
* After 20 minute. Drain well the cucumber (taste to make sure it is not too salty)
* Add vinegar, sesame seed & oil. Check seasoning.