

**OVERALL time: 50 mins**

# KOREAN FRIED CHICKEN BURGER

Crispy, juicy, and bursting with bold flavours, this Korean Fried Chicken Burger is the ultimate fusion of spice and crunch. Coated in a sticky gochujang glaze and paired with fresh toppings, this burger delivers the perfect balance of sweet, savoury, and heat. Easy to make and impossible to resist—your taste buds are in for a treat!

Metric

**Number of servings : 4**

## ingredients

### For pickeled cucumbers

- 4 Mini cucumbers
- 150 ml Apple cider or White wine vinegar
- 150 ml Water
- 30 ml Sugar

### For the Chicken

- 4 Free range chicken breasts
- 500 ml Buttermilk
- 2 Large eggs
- 20 ml **Cape Herb and Spice Korean Style BBQ Rub**

### To serve

- 4 Brioche style buns
- 60 ml Butter, softened
- Lettuce
- Tangy mayonnaise

### For frying

- Neutral oil

# THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 30 mins | COOKING TIME: 20 mins**

## **For the pickled cucumbers:**

Using a vegetable peeler, create cucumber ribbons.

Place ribbons in a glass jar.

Heat vinegar, water, sugar and Cape Herb & Spice Sea Salt in a small saucepan.

Bring to a simmer and then pour over the cucumbers.

Allow to cool and then keep in the fridge.

For the chicken:

Gently pound the thick end of each chicken breast with a meat mallet or rolling pin until the breast is an even thickness.

Trim off the tail end of each breast so they are slightly larger than each bun and fit nicely.

Keep the offcuts- marinade and fry them for incredible little crunchy chef snacks!

Whisk buttermilk, eggs and Cape Herb & Spice Korean Style BBQ Rub together.

Add the chicken.

Cover and marinate in the fridge overnight.

If you do not have the time - aim for a two hour minimum marinade to tenderise and flavour the chicken.

When ready to cook - preheat frying oil to 170°C.

In a wide, shallow bowl, whisk together the flour, cornstarch and a good sprinkle of Cape Herb & Spice Korean Style BBQ Rub, to season.

Spoon ± 3-4 tablespoons of buttermilk marinade into the dry ingredients and mix.

This will create craggy little lumps that will turn into delicious crispy bits once fried.

Remove chicken from marinade and coat in the dry ingredients.

Fry chicken breasts for 2 minutes per side, turning once.

Drain on paper towel and then transfer to a wire rack to finish the remaining cooking.

## **To serve:**

Slice buns in half and spread with butter.

Toast in a non-stick frying pan until golden brown.

Spread a little mayonnaise on the top and bottom of each bun.

Add a generous pile of lettuce and then the fried chicken.

Top with pickled cucumber ribbons and the top bun and enjoy!

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

<https://www.capeherb.co.za>

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