

LEOPARD'S LEAP

CHICKEN THIGH AND SPRING ONION YAKITORI

Chicken Thigh and Spring Onion Yakitori

Ingredients

For the chicken skewers

500 g boned chicken thighs

125 ml soy sauce

60 ml sake

1 garlic clove, grated

1 tablespoon ginger, peeled and grated

60 ml mirin

50 g brown sugar

6 spring onions, cut into 3-cm pieces

2 tablespoons olive oil blend

1 tablespoon white sesame seeds

bamboo skewers

Method

For the chicken skewers

Soak the bamboo skewers in water for 30 minutes.

Mix the soy sauce, sake, mirin, garlic and brown sugar in a small pot over medium heat.

Using your hands, squeeze the juice of the ginger into the soy mixture.

Reduce until slightly thick, then set aside.

Cut the boned chicken thighs into 4-cm pieces.

Skewer the chicken thighs and spring onions alternately on the soaked bamboo skewers.

Over hot coals, braai the skewers for 5 minutes on each side until cooked through.

Remove the skewers from the braai and immediately toss the skewers through the sauce.

To serve, arrange the skewers on a platter and garnish with the sesame seeds.

Open a bottle of [2019 Leopard's Leap Chenin Blanc](#) and the feast can begin!



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