

YAKITORI



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20
min



Easy

INGREDIENTS

- 2 chicken legs
- 2 green spring onions
- 4 tbsp Yutaka soy sauce
- 3 tbsp sugar
- 1 tbsp Paladin mirin
- 1 tsp honey
- pack Satay skewers

METHOD

Prepare the chicken legs, removing the bones and skin and cut into 2 to 3 cm chunks • Save for later • In a little pan mix the soy sauce, the mirin, the sugar and the honey • Heat to mix well, leave to cool • Add the cooled marinade to the chicken and leave to rest in the fridge for 30 minutes • Cut the spring onions into 3 cm pieces and skewer like mini kebabs, alternating chicken chunks with onion pieces • Clean the grill and get nice and hot • Grill the kebabs to the desired cooking and serve straight away

Tip: Before skewering the ingredients, soak the skewers in water to stop them burning during cooking