

# Yakitori (Grilled Skewered Chicken) with Soured Plum and Yogurt Curry Sauces



## <Ingredients (4 serve)>

- 400g Chicken Thigh
- Fresh Shiitake mushrooms
- Fine green beans or leeks
- 5 Tbsp Salted rice malt (Shio Koji)
- 1 tsp Sea salt

## <Soured Plum sauce>

- 2 Large Soured plum (Ume-boshi 梅干し)
- 1/4 small onion (chopped finely)
- 1 pinch Dried Bonito flakes (Katsuo bushi)
- 2 Tbsp Virgin olive oil
- 1 tsp Soy sauce
- 1 tsp Sake

## <Yogurt Curry Sauce>

- 2 Tbsp Yogurt (no sugar)

1 tsp Turmeric powder  
1/2 tsp Coriander powder  
1 small garlic clove (grated)  
1 tsp Soy sauce  
1 pinch Sea salt

### <Method>

#### 1. Cure the chicken

Preheat the oven 230 C.

Remove the bone from the chicken using knife lengthways and separate the meat and bone. (You can recycle the bones for making chicken stock with vegetables)



Slice the chicken into mouthful size and apply sea salt. Allow to marinate with salted rice malt\* in a bowl for 30 minutes.



\*) Sated rice malt is effective to make meat juicy and succulent and keep the moisture while grilling.

#### 2. Meanwhile prepare the vegetables

Green beans: remove the hard head part and cut into half

Leeks: slice the white stalk into 3cm length (you can use green part for making chicken stock after washing well)

Shiitake mushroom: slice in half (if you find dirt out, just wipe off with damp cloth/kitchen paper. Please make sure not to wash, otherwise Shiitake should be soggy)

#### 3. Assemble ingredients

Dredge the chicken and slightly wipe off excess liquid.

Pierce the chicken and vegetables with skewers and place on the oven tray.



Sprinkle two pinches of sea salt over and let them grill in the oven for 15- 18 minutes until the chicken turns into nicely golden.



#### **4. Meanwhile make the dipping sauces**

Umeboshi sauce: Remove the stone from the soured plum and mash using spoons in a bowl. Add other ingredients and combine together.



Curry sauce: Put all ingredients and mix well.



Serve with alongside.