

Japanese Chicken skewer

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Japanese Chicken skewer



Ingredients:

3 pcs	boneless chicken thighs
2 - 3 pcs	large spring onions, cut into segments
2 tbsp	honey
2 tbsp	Japanese soy sauce
1 tsp	mirin
	Cracked black pepper
1/2 tsp	dark soy sauce (for color)

Workflow:

1. Cut the chicken thighs into pieces and marinate for 1 hour.
2. Skewer the chicken thighs and spring onions with bamboo sticks.
3. Place in the oven, air fry at 180°C for 12 mins.
4. Brush with honey and air fry at 180°C for an additional 3 - 4 mins.

Setting procedure:

Air Fry 180°C for 12 mins and additional 3 - 4 mins after brushing with honey

Air Fry

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