

FTP Teriyaki Chunks



Teriyaki is known for its balanced combination of sweet and savory flavors. This FTP version delivers high juiciness and strong aroma absorption thanks to its microporous fiber structure.

Ingredients:

- 100 g FTP Chunks SF
- 50 g Teriyaki sauce
- 2 g Chicken aroma (optional)
- Oil for frying
- Sesame seeds
- Chopped green onions



Preparation

Hydration

1. Place the dried FTP Chunks in a bowl.
2. Boil 1 L of water and pour it over the FTP.
3. Let soak for 15 minutes.
4. Discard the warm water, rinse briefly with cold water, and allow to drip for about 1 minute.

Cooking

1. Heat oil in a skillet over medium-high heat. Add the hydrated chunks and sauté for about 5 minutes, or until golden brown.
2. For better crust and aroma, do not stir until a golden-brown surface has formed, then turn and cook the other sides.
3. Dissolve the chicken aroma in 20 ml warm water and pour it over the chunks, allowing it to be absorbed.
4. Add the teriyaki sauce and cook until it caramelizes and forms a light crust.
5. Garnish with sesame seeds and green onions.

Serving suggestion:

Serve with rice and additional garnish as desired.