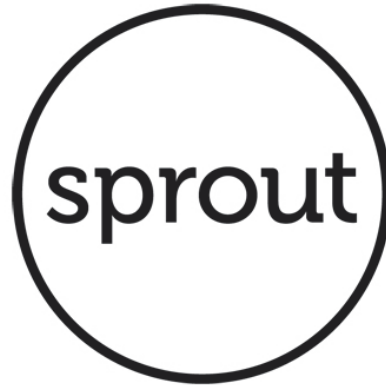


*Hand made wines of true personality.*



## Teriyaki Chicken

### Ingredients

- 1 breast of chicken cut into evenly sized pieces
- 1 tablespoon corn flour, for dusting
- 2 teaspoons of oil, for frying
- 2 teaspoon of sesame seeds
- 1/3 cup uncooked rice, to serve

### Teriyaki Sauce

- 35ml light reduced-salt soy sauce
- 25ml 2011 Watervale Riesling (substitute with sake)
- 25ml mirin
- ¾ tablespoon caster sugar

### Method

- 1) Combine all sauce ingredients in a small saucepan and heat until sugar dissolves.
- 2) Heat oil in a frying pan. Dust chicken with corn flour then add to pan. Cook turning once until golden brown and just cooked through.
- 3) Pour the teriyaki sauce over the chicken and simmer, until it thickens and coats the chicken.
- 4) Cook rice according to packet directions.
- 5) Sprinkle sesame seeds over chicken and serve with a side dish such as the cucumber and daikon salad.

### Wine Recommendation

2006 Watervale Riesling