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# CHEF DALE SNIFFEN RECIPE

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## **Barbecue Teriyaki Chicken with Wasabi Mousse**

Serves 4 to 6

Cooking time 20 minutes

### **Prep list for Teriyaki Salmon**

2 tbsp vegetable oil

1 kg Chicken pieces

1/4 cup Teriyaki sauce

### **Method**

Pat dry chicken pieces with kitchen paper. Season with salt and white pepper. Pour teriyaki sauce onto a large mixing bowl, place the chicken flesh side in the sauce, marinate for 20 minutes.

Pre heat barbecue to a low to medium heat. Rub a little oil onto the marinated chicken pieces, slowly cook the for 8 to 10 minutes or until really crispy, make your last turn to flesh side and cook a further 15 minutes..... Done!! Rest then serve with a soba noodle salad

### **Prep list for Wasabi Mousse**

1 Ripe Hass Avocado flesh

2 teaspoon Wasabi Paste

4 Tbsp Japanese Kewpie Mayonnaise

1 teaspoon Sake

6 drops toasted sesame seed oil

1 tbsp Sushi Soy sauce

pinch salt and white pepper

- With a stick blender purée until smooth and fluffy, like a mousse
- Served with
  - 1 Pack cooked Soba Noodles
  - 1 soy sauce
  - 1 sushi sauce
  - 1 bunch chives