

**Miele**

# Hainanese chicken

By Miele

**25 minutes**

Preparation time

**1 hour, 10 minutes**

Cooking time

**6**

Serves



## INGREDIENTS

### Chicken

1.2kg whole chicken  
30ml rice wine vinegar  
60ml soy sauce  
4 garlic gloves, minced  
25g ginger, sliced  
3 spring onion, chopped  
30ml sesame oil  
15g Murray River Sea Salt

### Chilli Sauce

10 long red chillies, seeded  
and roughly chopped  
2 garlic gloves, peeled  
5cm ginger, peeled  
40ml lime juice  
40ml rice wine vinegar  
20ml sesame oil  
5g salt

### Soy Sauce Dressing

100ml soy sauce  
40g caster sugar  
40ml Chinese rice wine  
5ml sesame oil

### Rice

30ml peanut oil  
20g ginger, grated  
30g garlic cloves, grated  
500g long grain rice, rinsed  
and drained  
20g salt  
1.2 litres chicken stock, hot

## **METHOD**

### **Chicken**

1. Combine all ingredients together apart from the chicken and turn into a paste using a mortar and pestle.
2. Massage the mixture over the chicken, making sure to place some under the skin of the breast, thigh and in the cavity of the bird.
3. Place in a solid steam tray and steam at 100°C for 55 minutes.
4. Remove chicken from the stock and place on a warm plate to rest for 15 minutes. Reserve the stock for serving.

### **Chilli Sauce**

1. Combine all ingredients in the jug of an electric blender. Blitz on high for a few seconds until a rough puree is formed. Set aside for serving.

### **Soy Sauce Dressing**

1. Combine all ingredients in a small saucepan. Cook on medium heat, Induction setting 5-6 until just boiling. Remove from the heat and cool to room temperature.

### **Rice**

1. Heat the peanut oil, add the ginger and garlic and fry until golden.
2. Add the rice and salt and cook for 2 minutes.
3. Transfer mixture to a solid steam tray, add the hot stock and cook at 100°C for 15 minutes.

### **To Serve**

1. Slice the chicken into bite size pieces and place on a warmed serving platter. Garnish with spring onion, coriander and cucumber.
2. Serve the rice in a warm bowl along with the other condiments in separate bowls.