

Asian-inspired 'Claypot Rice' Stuffed Roasted Chicken

Difficulty: Medium

Servings: 2 – 4

Preparation Time: 30 mins

Cooking Time: 60 mins



Ingredients

'Claypot Rice' Stuffing

5g Dried Shrimps

5g Salted Fish

15g Dried Shiitake Mushrooms

50g Chinese Sausage

100g Glutinous Rice

200g White Rice

500ml Water (for steaming)

2 tablespoons Butter

2 tablespoons Sesame Oil

2 tablespoons Dark Caramelised Soy Sauce

To Taste Salt

To Taste White Pepper Powder

For Dressing Store-bought Poultry Brown
Sauce (or sauce of your choice)

Roasted Chicken

3 sprigs Rosemary

20g Salt

20g White Pepper Powder

2 tablespoons Cooking Oil

2 tablespoons Butter

1 Whole Chicken (about 1.4kg)

Methods

1. Preheat your Oven to 100°C with **Steam Mode**. Rinse glutinous rice and white rice, transfer it to your steaming vessel of choice, submerge in 500ml water, and steam for about 30 minutes.



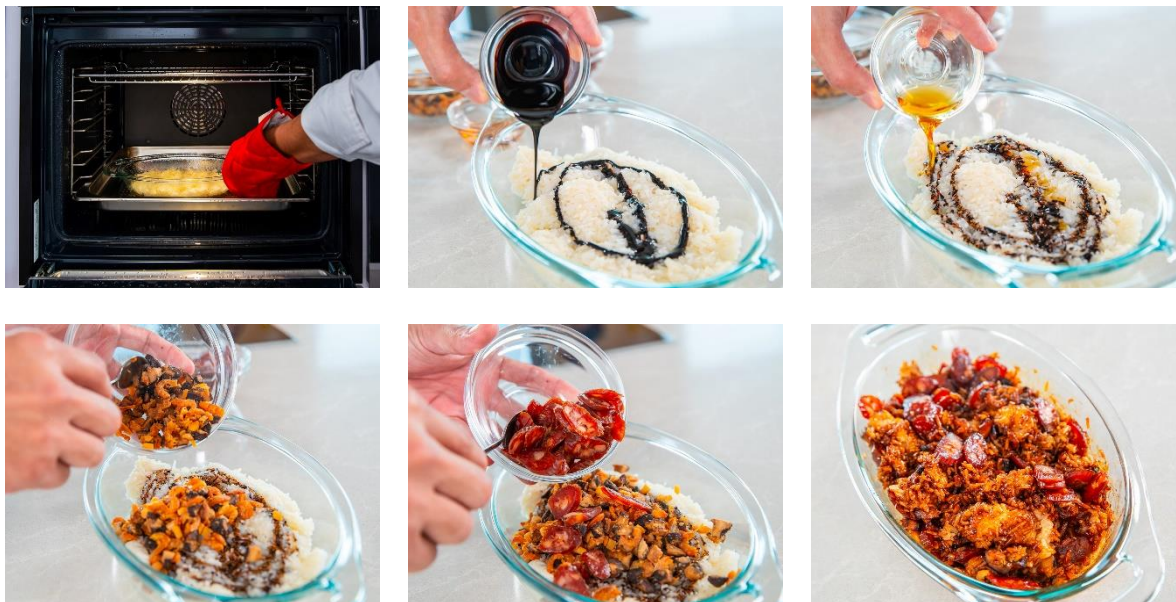
2. Rehydrate dried shiitake mushrooms in water. Thinly slice rehydrated shiitake mushroom and Chinese sausage. Finely chop rosemary.



3. In a lightly heated pan, melt butter. Fry salted fish, rehydrated shiitake mushroom and dried shrimps for about 3 to 5 minutes till brown, and set aside. In the same pan, fry Chinese sausage till brown.



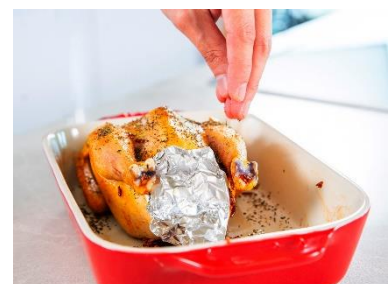
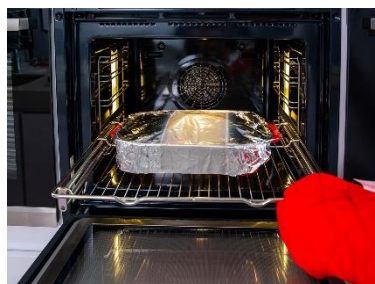
4. Remove steamed rice from your Steam Oven. Season with dark caramelized soy sauce and sesame oil. Add cooked ingredients and mix well.



5. Preheat your Oven to 200°C with **4D Hot Air Mode**. Season chicken well with salt and white pepper powder, and set aside. In another medium heated pan, add cooking oil and butter. Sear seasoned whole chicken on all sides, transfer to casserole dish, drizzle leftover oil from pan over seared chicken and cover with aluminium foil. Wrapping with foil before roasting prevents chicken skin from burning.



6. Roast seared chicken in your Oven for 15 minutes and remove. Increase the heat of your Oven to 220°C for later use. Stuff chicken with the seasoned rice and ingredients, and cover the exposed opening with a piece of foil. Sprinkle with chopped rosemary.



7. Continue cooking in your Oven for another 15 minutes. Remove roasted chicken from your Oven, and serve with store-bought poultry brown sauce or a sauce of your choice. Serve and enjoy.

