



Chicken Rice

Overview

Difficulty: Easy

Servings: 4 - 6

Preparation Time: 40 mins

Cooking Time: 60 mins

Ingredients

Chicken Rice

30ml Sesame Oil
100ml Vegetable Oil
600ml Chicken Stock
1 Large Chicken (about 1.2kg)
2 Lemongrass Stalks (the white stem)
2 Spring Onion Stalks
3 Pandan Leaves
50g Ginger
50g Shallots
120g Garlic
500g Jasmine Rice
1kg Ice Cubes
To Taste Salt
To Taste White Pepper

Chilli Sauce

½ Lime
1 Chilli Padi
5 Fresh Red Chillies
5g Ginger
10g Garlic
3 Tablespoons Chicken Poaching Liquid
To Taste Salt
To Taste Sugar

Soy and Sesame Sauce

1 Tablespoon Fried Garlic, Shallots and Ginger
Mix from Rice
1 Tablespoon Oyster Sauce
1 Tablespoon Sesame Oil
2 Tablespoons Light Soy Sauce
3 Tablespoons Chicken Poaching Liquid

Ginger and Garlic Sauce

30g Garlic

50g Ginger

3 Tablespoons Sesame Oil

5 Tablespoons Chicken Poaching Liquid

To Taste Salt

To Taste White Pepper Powder

Garnish

1 Sliced Japanese Cucumber

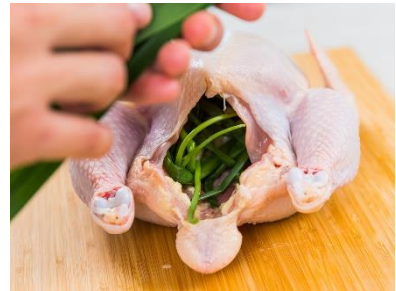
1 Sliced Spring Onion Stalk

20g Chopped Coriander Leaves

1. Methods for Chicken

Step 1

Remove excess fats from the cleaned chicken (giblets removed) for cooking rice later. Stuff the chicken with pandan leaf and spring onion stalks and seal it with skewers.



Step 2

Submerge chicken in a boiling pot of water and cook it for 30 – 35 minutes. After it's cooked, set aside 200ml of poaching liquid for preparing sauces later. Submerge the chicken in a large bowl of iced water for 10 minutes to retain the tenderness of the meat.



Step 3

When the chicken is completely cooled, rub it with sesame oil and cover it with cling film to prevent it from drying out.



2. Methods for Rice

Step 4

Blend garlic, ginger and shallots into a paste using the MaxoMixx handblender.



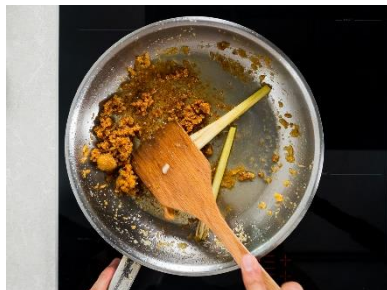
Step 5

Cut off the bottom of the stem of the lemongrass stalks, before smashing them.



Step 6

Sauté excess chicken fats in vegetable oil and add the blended paste and lemongrass stalks. Fry for 5 minutes, until the mixture turns fragrant and brown. Set aside 1 tablespoon of the mixture for soy and sesame sauce.



Step 7

In the same pan, add in jasmine rice, chicken stock and pandan leaves and stir fry for 2 minutes.



Step 8

Cook the rice in the oven using Steam mode for 30 minutes.



3. Methods for Chilli Sauce

Step 9

Deseed chilli padi and fresh red chillies. Cut fresh red chillies into pieces.



Step 10

Blend garlic, fresh red chillies, chilli padi, lime juice, chicken poaching liquid, ginger, salt and sugar until mixture becomes smooth.



4. Methods for Soy and Sesame Sauce

Step 11

Blend fried paste, light soya sauce, chicken poaching liquid, sesame oil and oyster sauce until mixture becomes smooth.



5. Methods for Ginger and Garlic Sauce

Step 12

Blend ginger, garlic, chicken poaching liquid, sesame oil, white pepper powder and salt until a paste is formed.



6. Methods for Garnish

Step 13

Slice Japanese cucumber thinly.



Step 14

Slice spring onion thinly and chop coriander roughly before soaking them in iced water.



Step 15

Cut and break down chicken.



Step 16

Garnish with spring onion and coriander and serve with steamed rice and sauces.

