



HAINANESE CHICKEN RICE

Portion: for 4 people

Ingredients

1.6kg whole free range chicken, fat trimmed
15 dried Chinese red dates
2 tablespoons salt

For the Chili Sauce

2 tablespoons of extra virgin olive oil
5 long fresh red chillies, deseeded and cut 3cm length
3 small fresh red chillies, deseeded (optional)
3 garlic cloves peeled
1 small brown onion, peeled and cut into wedges
1 teaspoon salt
2 teaspoons sugar
1 lemon, juiced

For the Ginger & Spring Onion Sauce

5 tablespoons of extra virgin olive oil
200g fresh ginger, peeled and thinly sliced
6 spring onions sliced into 4cm to 5cm length
3 garlic cloves peeled
1 teaspoon salt
3 sticks/teaspoons Natvia or raw brown sugar
1 lime, juiced

For the Rice

2 cups of Royal Pusa Gold 金丝米 basmati rice
2 tablespoons extra virgin olive oil
2 pandan leaves, each tied in a knot
5 cm ginger, peeled, thickly sliced and bruised
Chicken broth from cooking the chicken

For the Garnish

3 sprigs of coriander including stems, 1 to 2 cm length
3 Lebanese cucumber, peeled and thinly sliced length

For the Dressing

2 tablespoons gluten free pure sesame oil
1 tablespoon gluten free light soy sauce

Instructions

For the chili sauce

Put the extra virgin olive oil, red chillies, garlic and onion into the food processor and blend until you get a smooth paste. Remove from blender and put the paste into a small bowl. Then add the salt, sugar and lemon juice and mix well. Set aside. Rinse the food processor.

For the ginger and spring onion sauce

Combine ginger, garlic and spring onion into the food processor until you get a rough paste. Set aside 2 tablespoons for marinating the chicken. Then put the rest of the paste into heat resistant bowl. Heat up 5 tablespoons of extra virgin oil in a frying pan and pour over the paste, add the salt, sugar and lime juice and mix well. Set aside.

For cooking the chicken:

Clean and wash the chicken, fat trimmed from under skin near the top and bottom of cavity. Then rub the chicken skin and cavity with 2 tablespoons of salt and 2 tablespoons of the ginger and spring onion sauce (without seasonings) set aside in step 2 above.

Fill a pot with half full of water and bring to a boil. Submerge the chicken into the boiling water and resume the boil and skim the surface. Add all the dried Chinese red dates. Once its boiling, turn the heat down to low, cover with lid and simmer for 30 minutes. Turn off the heat. Cautiously remove the chicken and place on a plate and set aside. Reserve the chicken broth for cooking the rice and to serve as complementary soup. Discard the Chinese red dates.

For the Royal Pusa Gold 金丝米 basmati rice:

Wash the rice and place into the rice cooker together with the extra virgin olive oil, pandan leaves and ginger and cook in an electric rice cooker by adding number of cups of water specified by the electric cooker.

For serving the chicken:

Cut the chicken into quarters and remove the chicken meat from the bones carefully. Next, cut the boneless chicken quarters into bite size pieces. Drizzle the dressing onto the chicken pieces and garnish with coriander. Serve the chicken with fragrant rice, chili sauce, ginger sauce, cucumber and remaining chicken broth garnished with coriander.