



RamG Hainanese Steamed Chicken Rice

NIBBLEDISH CONTRIBUTOR

Ingredients

For the chicken stock 500 gm of chicken feet or bones 2 litre of water For the rice 3 cups long grain rice 2 tbsp chicken fat 2 tbsp water 3cm ginger grated 4 garlic cloves grated 2 tsp salt or to taste 3 ½ cup chicken stock, or according to rice package 2 screwpine leaves For the Chicken 1 whole chicken Water, enough for boiling chicken 1 piece thumb sized ginger, smashed 5 garlic cloves, peeled and smashed slightly 1 tsp salt 1 tsp chicken stock 1 carrot sliced 4 bunch spring onion 4 tbsp sesame oil Chilli garlic sauce for dipping 10 fresh red chillies 2cm ginger 4 garlic cloves ¼ tsp salt 1 tsp lime juice 2 tbsp chicken stock Ginger sauce for dipping 75gm ginger 6 garlic cloves ½ tsp salt 1 tsp lime juice 2 tbsp chicken stock Sauce for chicken 1 tbsp garlic oil 1 tbsp sesame oil 5 tbsp light soya sauce 1 ½ tbsp sugar (to taste) 3 tbsp chicken stock Garnishing Fresh coriander leaves Sliced spring onions Sliced cu...

Instructions

First start preparing the stock. Simmer the chicken feet or bones for about 2 hours in the stated amount of water. By the time the stock is ready for use, ensure that there about 1.5 litres left after evaporation of the water during simmering. This makes the stock more concentrated and thus more effective. If this stock is used then the need for chicken concentrate or powder is not necessary Next wash the rice then place it on to a tea towel or colander to dry. Then, prepare the chicken. Chop the carrots and the ginger, bruise the garlic and tie the spring onion into a knot. Throw all those into sizeable pot filled with enough water to drown the chicken. Add chicken stock and bring it to boil. Meanwhile, rub salt all over the chicken. Bring enough water to boil in a large pot. Once boil, add in the chicken. Lower the heat and cook chicken for about 20 - 25 minutes, uncovered. It is very important to boil the chicken very slowly over low flame. Turn of flame and cover the pot. Allow the chicken to steep inside for another 20-25 minutes. Remove chicken and immerse it into a basin of cold water for 5-6 minutes. Take chicken out and drain in a colander to drip dry and spread sesame oil all over the

chicken before the skin turns a shade of dark. And now you can cut it into serving pieces.