



## TASTE OBSESSION

SINGAPORE

### HAINANESE CHICKEN RICE

Serves: 4 people  
Cook time: 90 minutes  
Prep time: 15 minutes

#### INGREDIENTS:

- 1.5kg chicken
- 1 tablespoon of chicken stock powder
- 1 spring onion, cut into 2cm pieces
- 4 slices of peeled fresh ginger
- Coriander leaves, sliced tomato, sliced cucumber to serve
- Iced water
- 125ml vegetable oil
- 6-8 finely chopped garlic cloves
- 800g long grain rice
- 1 teaspoon salt
- 1 teaspoon soy sauce
- ¼ teaspoon sesame oil



#### INSTRUCTIONS:

##### (A) Chicken

1. Bring 2 litres of water and stock powder to the boil in a large saucepan.
2. Stuff chicken with spring onion and ginger. Place, breast-down, in stock.
3. Reduce heat to a rapid simmer and cook, covered, for 40 minutes or until just cooked through.
4. Plunge the chicken into the iced water for 1 minute to cool. This will also help create a springy texture.
5. Set stock and chicken aside.

##### (B) Rice

1. Heat oil in a saucepan. Add garlic and stir-fry until fragrant.
2. Add rice grains and salt, and stir-fry for 2 minutes.
3. Pour in enough reserved stock to sit 1cm over the rice.
4. Bring to the boil and continue boiling until steam holes form in rice.
5. Reduce heat, cover and steam for 30 minutes until cooked.
6. Slice chicken and place on serving plates.
7. Drizzle with soy sauce and sesame oil, and top with coriander.
8. Serve with the rice, tomatoes and cucumber.

