



Steamed ginger chicken

By Miele

20 minutes

Preparation time

1 hour

Cooking time

4-6 servings

Serves

INGREDIENTS

Ginger chicken

600g chicken thigh fillets

- 1 tablespoon grated ginger
- 1 tablespoon Shaoxing wine
- 1 tablespoon soy sauce
- ½ teaspoon salt
- ½ teaspoon sugar
- 2 spring onions, finely chopped Coriander leaves to garnish

Chilli Sauce

6 red birds-eye chillies

2 tablespoons grated ginger

2 garlic cloves

1 teaspoon castor sugar

1/4 teaspoon salt

1 teaspoon lemon juice

Spring onion and ginger oil

4 spring onions, thinly sliced

2 tablespoons grated ginger

½ teaspoon salt

3 tablespoons peanut oil

METHOD

- 1. Cut the chicken thighs into 5cm pieces.
- 2. Mix the chicken with ginger, Shaoxing wine, soy sauce, salt, sugar and spring onions. Set aside to marinate for 30-45 minutes.
- 3. Line a solid steam tray with baking paper and assemble chicken pieces on top. Steam at 65°C for 1 hour.
- 4. Transfer to a serving plate, tipping over any juices.

Chilli sauce

1. Combine chillies, ginger, garlic, sugar and salt in a mortar and pound to a paste with the pestle. Add the lemon juice and 1-2 tablespoons of boiling water until desired consistency is reached.

Spring onion and ginger oil

- 1. Add spring onion, ginger and salt to a mortar and pound lightly with the pestle. Transfer the paste to a heatproof bowl.
- 2. Heat the oil in a small frying pan until smoking and pour onto the mixture. Once the sizzling stops, stir with a spoon.

To serve

1. Scatter the chicken with coriander leaves and serve with steamed rice, chilli sauce and spring onion and ginger oil.

Hints & Tips

- Alternatively, the chicken can be cooked quickly at 95°C for 10 minutes. This is a good result; however the texture of the chicken will not be as silky.
- For quick marinating, place the ingredients in a large vacuum seal bag, place in the Vacuum Sealing Drawer and seal on level 3 and vacuum on level 3.