



Miele

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
¼ 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.