

**Miele**

# Steamed ginger chicken

By Miele

**20 minutes**

**1 hour**

**4-6**

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. 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.