

**Miele**

# Steamed whole seasoned chicken with rice and mojo sauce

By Shannon Bennett

**35 Minutes**

Preparation time

**1 Hour**

Cooking time

**4-6 Servings**

Serves



## INGREDIENTS

### Chicken

- ½ cup water
- ½ cup brown rice, washed
- ¼ teaspoon grated fresh ginger
- 1 clove garlic, crushed
- 2 Kaffir lime leaves, finely chopped
- 1.5kg organic chicken

### Mojo sauce

- 2 bunches coriander, discard the roots
- 2 bunches chives
- 1 teaspoon Dijon mustard
- 1 teaspoon ground cumin powder
- ½ brown onion, chopped
- 1 teaspoon white wine vinegar
- 100g Golden Circle fresh pineapple
- 150ml grapeseed oil
- Salt to taste

## **METHOD**

### **Chicken**

1. Place the rice and water in a solid steam tray and steam at 100°C for 25 minutes, remove and leave to cool.
2. In a bowl, combine the rice with ginger, garlic and lime leaves.
3. Rinse and dry the chicken with paper towel. Fill the cavity with the cooked rice mixture.
4. Rub the chicken with salt and place in a solid steam tray and steam at 100°C for 45 minutes. Baste with juices and cook for a further 10 minutes.
5. Test if the chicken is cooked by placing a skewer in the thickest part of the chicken, if juices run clear the chicken is cooked. Rest chicken for 5 minutes.

### **Mojo sauce**

1. Place all ingredients except the oil into the bowl of a food processor, process until smooth.
2. Gradually add the oil in a slow steady stream until emulsified.  
The mixture should resemble the thickness of Béarnaise sauce.

### **To serve**

1. Cut the chicken into small portions and serve with Mojo sauce.

### **Hints & tips**

Fresh pineapple can be served as an additional accompaniment with this dish.