

Claypot Chicken Rice



L 25:13

This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

1/1 GN Stainless-steel rack, electropolished, Flat, 3001075

P R O F I L E

- Chilled 4°C
- 0 Full Trays
- From Scratch

	Stage 1
	120 °C
00:15 -	
4	
	Stage 2
	100 °C
00:15 -	
4	
	Stage 3
	250 °C
00:10 -	
5	

R E C I P E

Ingredients

- 250 g Jasmin rice new crop
- 250 ml Chicken Stock
- 300 g Chicken leg boneless
- 30 g Minced Ginger
- 30 ml Chinese cooking wine
- 15 ml Sesam oil
- 1 pcs Chinese Sausage Premium - thinly slice
- 100 g Wax pork belly - thinly slice
- 30 g Dried shrimp - soak water till soft and pound till mashed
- 3 pcs Dried mushroom - soak till soft and thin slice
- 150 g Garlic - thinly slice
- 300 ml Canola Oil
- 30 ml Dark soy Sauce

1. Food Preparation

1. Garlic Oil Garnish: Fry garlic with oil in medium fire until garlic is brown and crispy. Remove garlic from oil. Keep both for garnish. 2. Add Chinese Sausage and Waxed Pork into a frying pan without oil and sauté about 4min till fragrant, add Dried Shrimp, Mushroom for about 4-5min or till fragrant over medium fire. Leave aside. 3. Marinate chicken with cooking wine, sesame oil, minced ginger and ground salted fish. 4. Wash rice and add rice n stock into clay pot without cover.

2. Cooking Instruction

5. Add saute condiments and chicken on stage 2, put on cover.

3. Food Serving Instruction

Serve with 50ml garlic oil and black sauce drizzle on top of chicken. Sprinkle brown garlic and spring onion on top and serve.

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1 pcs Spring Onion