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# Hainanese Chicken Rice

## Chicken Ingredients

- 1 #14 chicken (1.4 Kgs)
- 4-5L chicken stock
- 8 cloves garlic (braised with skin)
- 3 stalks spring onions
- 1 thumb size ginger (braised)
- 1 tsp salt or light soya sauce
- 2 Tbsp oil or sesame oil (for rubbing chicken)
- 2 Lebanese cucumber & coriander

## Chicken Rice Ingredients

- 3 cups Rice (rinsed)
- 3 cups chicken stock
- 4-6 thick slices ginger
- 1 tsp salt (to taste)
- 3 Tbsp chicken fat 3 pandan leaves
- 3 pcs whole garlic cloves (with skin)

## Sauce (Ginger Sauce & chilli Sauce)

- 1/2 cup cooked chicken fat
- 1 handful Red chillies
- 2 bulb garlic
- 3 thumb size ginger
- 3-4 sprigs of shallot
- Lime juice to taste
- Salt & pepper to taste

## Method

1. Rub 1 tsp salt all over chicken and stuff the cavity with spring onions, ginger and garlic. Set aside.
  2. Bring a large pot of stock to boil. (enough to submerge the chicken) Place the chicken into the pot once the stock comes to boil. Reduce heat to a simmer for 15-20 mins and then turn off heat and leave chicken in pot covered for 30-35 mins.
  3. Remove the chicken and place in an ice bath for 20 mins to shock the skin. Cool the chicken thoroughly and rub oil all over.
  4. To cook the rice, heat chicken fat or oil in a wok and brown the garlic and ginger. Add the rice and toss it evenly in the fat. Add in chicken stock, salt and pandan leaves. Transfer the rice to a rice cooker to cook.
  5. For the sauce, process the ginger and garlic with 1/4 cup of melted chicken fat in blender till fine and season with salt & pepper to taste. (optional to add cut shallots)
  6. Process the chillies with the remaining melted chicken fat, salt, sugar and lime juice to taste.
  7. To serve, chopped the chicken into pieces and garnish with cucumber slices and coriander, ginger/chilli sauce and chicken rice.
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**Seasonings**

2 tsp. ginger  
2 tsp. garlic  
2 tsp. sesame oil  
3 Tbsp. chicken stock  
3 Tbsp. light soya sauce  
1 tsp. sugar  
1 tsp. vinegar  
2 tsp. chilli oil (optional)  
Some ground pepper

**Method**

Mix sesame oil with the stock, then combine well with ginger, garlic and the rest of the seasoning. Drizzle over the chicken and garnish with coriander.