



STEAM-BAKED SALTED EGG YOLK SESAME CHICKEN

METHOD

- 01 Prepare the brine water. Add salt into water and bring to boil. Let cool.
- 02 Steam the salted egg yolk with the Miele Steam Oven at 100°C for 15 minutes. Sieve with a fine mesh and set aside.
- 03 In a pot, melt the butter and add in the salted egg yolk. Continue to simmer until flavors are released. Then stir in cake flour and stir-fry for 2 minutes.
- 04 Add in milk, salt and sugar. Stir with low heat until thickened. Set aside.
- 05 Spatchcocked the chicken by cutting alongside the backbone. Remove the innards. Brine for 1 hour with the breast facing upwards.
- 06 Pat the chicken skin dry and dehydrate for at least 2 hours.
- 07 Preheat the Miele Steam Combination Oven to 170°C with “Combination Mode + Conventional Heat” function and moisture set at 80%.
- 08 After drying, brush the salted egg yolk paste evenly on the chicken. Sprinkle the white sesame on top.
- 09 Steam bake with the preheated Miele Steam Combination Oven for 35 minutes.
- 10 Ready to serve.

INGREDIENTS

Whole Chicken	800 g - 1 kg
Salted Egg Yolk	4 pcs
Butter	60 g
Cake Flour	10 g
Milk	180 g
Salt	3 g
Sugar	5 g
White Sesame	20 g

Brine water

Salt	360 g
Water	2 L

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Tips

- Dry the chicken skin in the fridge or using a fan, so that the salted egg yolk paste could stick on more easily.
- Brining the chicken could help keep the moist within meat.
- The Combination mode of the Miele Steam Combination Oven allows steaming and baking at the same time, where the heat can penetrate evenly to every part of the chicken in a moisturized cavity, resulting in a juicy texture.

4 h

3~4 persons

蒸焗黃金芝麻 蝴蝶雞

做法

- 01 準備鹽水。將鹽加水煲滾，放涼備用。
- 02 將鹹蛋黃放入Miele蒸爐以100度蒸15分鐘，蒸熟後過隔篩至滑身，備用。
- 03 將牛油放入煲中加熱溶化，加入咸蛋黃，以細火加熱至釋出香氣，再拌入麵粉炒勻約2分鐘。
- 04 將奶、鹽及糖加入牛油溶液，加熱至濃稠竭身，放涼備用。
- 05 將雞由雞背蝴蝶式切開，清除內臟，將兩面雞胸朝上，以鹽水醃1小時。
- 06 完成後印乾雞皮，風乾最少2小時。
- 07 以「組合模式 + 一般加熱」模式預熱Miele蒸焗爐至攝氏170度，濕度設定為80%。
- 08 風乾完成後，將鹹蛋黃醬均勻塗抹於雞皮上，再灑上白芝麻。
- 09 將雞放入已預熱的Miele蒸焗爐內焗35分鐘。
- 10 完成後，即可享用。

材料

全雞	800克 - 1公斤
鹹蛋黃	4隻
牛油	60克
低筋麵粉	10克
奶	180克
鹽	3克
糖	5克
白芝麻	20克

鹽水

鹽	360克
水	2公升



貼士

- 利用雪櫃或用風扇風乾雞表皮至乾身，有助更易塗上鹹蛋黃醬。
- 以鹽水醃雞，更有效保存水份。
- 利用Miele蒸焗爐的組合模式，即以「蒸焗同步」烹調，烤焗過程全時間注入濕氣，有助熱力均勻傳送，鎖住肉汁，溫度亦更快傳入雞肉中心，效果鮮嫩多汁。



4 小時



3~4 人份

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