

## THAI-STYLE CHICKEN WINGS STUFFED WITH GLUTINOUS RICE

### METHOD

- 01 Soak glutinous rice in water for 3 hours. Place the drained rice on a perforated steaming cooking container and steam in the Miele Steam Oven at 100°C for 30 minutes.
- 02 Preheat a wok with medium heat and add in oil. Stir-fry shiitake mushrooms, dried shrimps, carrot, celery and raisins. Then add turmeric powder, steamed glutinous rice and chicken stock and stir well. Put the rice into a bowl, then cover with cling wrap to keep the moisture. Set aside.
- 03 Use a paring knife to remove chicken wing bones.
- 04 Mix sugar, curry powder, light soy sauce, fish sauce, cornstarch and oil in a mixing bowl. Add chicken wings to marinate for 30 minutes.
- 05 Preheat the Miele Steam Combination Oven to 225°C with "Combination Mode + Conventional Heat" function and moisture set at 80%.
- 06 Stuff the rice into the chicken wings till 80% full. Use toothpicks to seal.
- 07 Put the stuffed chicken wings into the preheated Miele Steam Combination Oven and bake for 15 minutes.
- 08 Ready to serve when done.

### INGREDIENTS

Chicken Wing .....	6 pcs
Glutinous Rice .....	200 g
Oil .....	Moderate
Shiitake Mushroom (Chopped) .....	2 pcs
Dried Shrimp (Diced) .....	20 g
Carrot (Diced) .....	20 g
Celery (Diced) .....	20 g
Raisins .....	Moderate
Turmeric Powder .....	1 tbsp
Chicken Stock .....	50 ml

#### Chicken Wing Marinade

Sugar .....	1 tsp
Curry Powder.....	1/2 tsp
Light Soy Sauce .....	1 tbsp
Fish Sauce .....	1 tbsp
Cornstarch .....	1 tsp
Oil .....	1 tbsp



#### Tips

- Mind the heat while stir-frying the stuffing, especially after adding the turmeric powder as it could get burnt easily.
- Remove the bones carefully and try to avoid breaking the skin.
- The Combination mode allows steaming and baking at the same time, where the heat can penetrate evenly to every part of the chicken wing and stuffings in a moisturized cavity, resulting in a juicy and crispy texture.

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1 h



2 persons

## 泰式糯米釀雞翼

### 做法

- 01 將糯米放清水浸3小時，瀝水後置於多孔蒸氣烹調容器上，放入Miele蒸爐以攝氏100度蒸煮30分鐘。
- 02 用中火起鑊下油，將已切碎的冬菇、蝦米、甘筍、西芹和提子乾炒香，加入黃薑粉、已蒸好的糯米及雞湯一起炒勻後，將糯米餡料置於碗中，用保鮮紙蓋好保濕，備用。
- 03 用小刀將雞翼的骨移除。
- 04 把糖、咖哩粉、生抽、魚露、生粉和油置於另一碗中拌勻，再加入已起骨的雞翼醃30分鐘。
- 05 以「組合模式 + 一般加熱」模式預熱Miele蒸焗爐至攝氏225度，濕度設定為80%。
- 06 把糯米餡料釀入已起骨及醃好的雞翼內至八成滿，再以牙籤封口。
- 07 將雞翼放入已預熱的蒸焗爐內焗15分鐘。
- 08 從蒸焗爐取出雞翼，即可享用。

### 材料

雞翼	6隻
糯米	200克
油	適量
冬菇(切碎)	2隻
蝦米(切粒)	20克
甘筍(切碎)	20克
西芹(切碎)	20克
提子乾	適量
黃薑粉	1湯匙
雞湯	50毫升

#### 醃料

糖	1茶匙
咖哩粉	1/2茶匙
生抽	1湯匙
魚露	1湯匙
生粉	1茶匙
油	1湯匙



貼士

- 炒香材料時要控制火候，尤其加入黃薑粉後要注意，避免炒燻有苦味。
- 移除雞翼骨時，避免刺穿外皮。
- Miele蒸焗爐的組合模式能確保「蒸焗同步」，並於烤焗過程全時間注入濕氣，有助熱力均勻傳送，鎖住肉汁，溫度亦更快傳入雞翼及糯米，帶來外脆內多汁的效果。

網上教學短片



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1 小時



2 人份