

Steamed Kampong Chicken with Green Onion Sauce

Recipe by:
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Serves:
4 to 6 persons

Ingredients:

Chicken

Whole Kampong chicken	1kg
Spring Onion	1 stalk
Shallots	4
Garlic	6 cloves
Old Ginger	1 knob
Kosher salt	2 tbsp
Sea Salt	1.5 tbsp

Green onion dipping sauce

Spring Onion	1 stalk
Minced Garlic	1 clove
Minced Ginger	1 small knob
Shallot Oil	1 tbsp
Chicken Stock	3 tbsp
White pepper	to taste

Methods:

Chicken:

1. Wash and clean the chicken thoroughly. Rub with kosher salt. Rinse and pat dry.
2. Season the inside and outside of chicken with salt. Stuff the chicken with the rest of the ingredients. Steam for 45 minutes.
3. Prepare ice bath. Remove the chicken from steam oven and immediately soak in ice bath till the chicken is totally cooled down.
4. Cut the chicken into pieces and serve.

Green Onion Dipping Sauce:

1. Pour hot oil over ingredients. Mix well. Add chicken stock and pepper to taste.

Cooking tips:

You can get ready made chicken stock from steaming the chicken first. Steam the chicken on a perforated Miele steam tray and place an unperforated below. This way, stock can be collected after steaming the chicken and can be used for the green onion dipping sauce or to make fragrant chicken rice.

With the large capacity steam oven and its multi-level steaming racks in place, you can do simultaneous cooking of the chicken and rice so that the meal can prepared finished within an hour.

