

Hainanese Chicken Rice



Ingredients: -

Rice	700g	
Water	1700ml	
Ginger	240g	} Add in 50ml water and blend
Garlic	200g	
Shallot	100	
Pandan Leaf	8 pieces	
Chicken oil (extract from chicken		

Seasoning: -

Oil	8 tbsp
Margerin	4 tbsp
Salt	2 tbsp
Sugar	2 tbsp

Method: -

1. Wash rice; add in water, pandan leaf, chicken oil, margerin into the steamer tray.
2. Add in oil into the kual, pour in blended ginger, garlic and shallot. Stir fried till fragrant. Then add in Salt and sugar continue stir fried till dissolved. Pour into the tray and stir well with rice.



♥ HAINANESE STEAM CHICKEN ♥

Hainanese Steam Chicken

Ingredients :-

Village chicken,estimated	2.0 kg
Garlic (smash)	5 cloves
Spring Onion (smash)	2 stalks
Ginger (smash)	1 thumb size
Salt	½ tsp
Pepper powder	¼ tsp

Method :-

1. Spread and rub salt and pepper powder evenly for both inside and outside of the chicken. Stuff garlic, spring onion, and ginger into chicken stomach.
2. Leave it for 15min.
3. Place on top of a steam tray with rice under neat hand steam until cooked.
4. Chop the chicken into pieces once it is cool and serve



Homemade chili sauce

Ingredients: -

Water	125 ml
Red chili	200g
Red bird eye chili	50g
Ginger	50g
Garlic	120g
Pepper powder	¼ tsp
Salt	1tbsp
Sugar	1tbsp
Baby lime, extract juice	

Method:-

1. Blend the below ingredients together except baby lime. Add-in baby lime juice at last.