



WINNER WINNER HAINANESE CHICKEN DINNER (TM6, TM5)

⌚ 15 min. ⌚ 1 hrs. 50 min. 🌿 easy ➡ 6 portions

INGREDIENTS

1 whole chicken (approx. 1.7 kg) or 2 whole chickens (approx. 1 kg each)
2-3 tsp sea salt

Chilli sauce

6-8 fresh long red chilli
4 cm piece fresh ginger, cut into slices
2 garlic cloves
50 g freshly squeezed lime juice
1-2 pinches sea salt, to season

Rice and chicken

2 eschalots, cut into halves
2 garlic clove
5 cm piece fresh ginger, cut into slices
2 tbsp extra virgin olive oil
1000 g water, plus extra to cook
2 tsp Chicken stock paste
1 spring onion/green onion, cut into halves
1 tbsp sesame oil, plus an extra ½ tsp
350 g jasmine rice
2 pandan leaves
1 tbsp soy sauce
¼ tsp sugar
1 cucumber, cut into slices
4 tomatoes, cut into slices
fresh coriander, leaves only, to garnish

USEFUL ITEMS

chopsticks, plate, small bowl, thermal serving bowl or other large bowl

Preparation

1. Place two chopsticks inside the Varoma dish (see Tips). Rub chicken/s with salt and place onto chopsticks. Place Varoma onto a plate and set aside (approx. 20 - 30 minutes). Meanwhile make Chilli sauce.

Chilli sauce

2. Place chilli sauce ingredients into mixing bowl and chop **7 sec/speed 7**. Set aside in a small dipping bowl. Rinse mixing bowl.

Rice and chicken

3. Place eschalots, 1 of the garlic cloves, 1 cm piece of the ginger and the olive oil into mixing bowl, then sauté **3 min/120°C/↻/speed 2, without measuring cup**.

4. Add water and stock paste. Place Varoma into position, then insert spring onion and the remaining garlic, and ginger inside the chicken cavity. Without washing the chicken, rub sesame oil over the skin. Secure Varoma lid and steam **55 min/Varoma/speed 2**. Set Varoma aside on a plate.

5. Add enough water to mixing bowl to reach 1L mark. Place simmering basket into mixing bowl lid and weigh rice into it, then rinse rice until water runs clear. Insert simmering basket with rice into mixing bowl, add pandan leaves, then place Varoma with chicken back into position. Secure Varoma lid and cook **15 min/Varoma/speed 4** or until chicken is cooked through. Remove Varoma and set aside on a plate. Remove simmering basket with aid of spatula and transfer rice into a thermal serving bowl or other large bowl, cover and set aside. Transfer 2 tablespoons of the steaming liquid to a small bowl. Discard remaining steaming water.

6. Add soy sauce, remaining ½ teaspoon sesame oil and sugar to the small bowl with steaming liquid and combine. Pour sauce over portioned chicken and serve with rice, sliced cucumbers and tomatoes, chilli sauce, and fresh coriander.

THERMOMIX PARTS

Varoma dish, measuring cup,
simmering basket, spatula

TIP

- By resting the chicken on chopsticks in the Varoma dish, you are creating space in your Varoma for the steam to circulate.