



Ingredients :

- 1 chicken
- 1 tablespoon of Chinese rice wine
- 2 tablespoon of soy sauce
- 3 fresh ginger
- 12 clove garlic
- 5 chopped shallots
- 1 teaspoon of sesame oil
- ½ teaspoon of salt
- 3 cups of long grain rice
- 2 tablespoon of cooking oil
- 2 Liter of water
- 2 pandan leaves
- 10 red chillies, seeded
- combawa juice
- salt

Preparation :

Fill a pressure cooker with 2 liter of water and bring to boil. Rub inside of chicken with 1 tablespoon rice wine and soy sauce. Coarsely chop 3 slices of ginger, 3 cloves garlic and 1 shallot and then mix in a blender or in a mortar.

Placing the mixture within the chicken.

When the water boils, put the chicken in water for 1 hour over low heat, not boil water so the chicken be very tender and juicy.

At the end , remove the chicken and rub with 1 tsp. tablespoons of soy sauce, sesame oil and salt, then cut the chicken into small pieces and reserve the bones and carcass.

Chicken rice

For the chicken broth, add the chicken bones and the carcass, 3 slices of ginger and 2 minced shallots in the water which the chicken is cooked and boil for 1 to 2 hours until the broth have a strong taste of chicken.

Discard the bones and the chicken carcass and strain the broth through in a sieve or a chinois.

For rice, wash rice until water runs clear and drain well and set aside.

In a wok, put a little oil, then saute 1/2 grated ginger and 2 cloves of garlic. Add rice and salt and fry quickly for about 1-2 minutes.

Transfer rice in a pressure cooker, add 1 liter of chicken broth and pandan leaves. Follow the normal instructions for cooking rice.

For the chilli sauce, coarsely chop 10 chillies, 1 garlic cloves and 1/2 ginger, then chop in a mortar or blender, add 2 tablespoons of chicken broth, 2 tablespoons of juice of combawa and salt.

Will keep in a covered container in the refrigerator for a few days, but is best served chilled.

For the ginger sauce, coarsely chop 1 ginger and 6 cloves garlic, then chop in a blender or mortar, add 2 tablespoons of chicken broth, 2 tablespoons of juice of combawa and salt.

For chicken soup, strain the remaining broth into bowls and serve.

Finely chop 2 shallots and sprinkle in the bowls.

Serve hot.

Tips : You can cook some cabbage leaves in the rest of chicken broth before serving the soup.

Anecdotes : Chicken Rice is a dish of Chinese origin, and is often associated with Hainan and the Malaysian cooking, but it is also commonly sold in neighboring like Thailand and Singapore. It is based on the dish called Wenchang Hainan.

In malaysia the chicken rice is served with rice balls rather than a bowl of rice.

In Singapore this dish is considered the national dish of Singapore, it is also serve in the airline for international flights.

In thailand the chicken rice is a common dish, it is called Khao man kai which literally means chicken rice oiled. Khao man kai is served with cucumbers, black pudding and fresh coriandre. The sauce that accompanies this dish is done with the tauchu also known as soybean paste yellow.