

Asian braised chicken

Gaggenau Appliance:
Preparation Time: 15 minutes
Cooking Time: 30 minutes
Serves: 4



Ingredients

2 tbsp plain flour
1 tsp five spice powder
1 size 16 free range chicken, jointed
3 tbsp vegetable oil
1 onion, finely chopped
4 garlic cloves, sliced
knob ginger, peeled and grated
½ bunch spring onions,
finely sliced + extra for garnish
1 long red chilli, deseeded, finely chopped
2 tbsp brown sugar
3 tbsp Chinese rice wine
1 cinnamon stick
3 tbsp dark soy
250ml chicken stock
2 tbsp hoisin sauce

Method

Chicken cooked in the combi-steam oven is a revelation. It is so succulent and juicy. Cook it on the bone for more flavour and use the best quality you can buy.

Preparation:

1. Preheat oven to Hot air 180°C + 30% humidity.
2. Mix flour and five spice, then coat chicken pieces.
3. Heat oil in a large cast iron pot and brown the chicken in batches. Remove and set aside. Add onion, garlic, ginger, spring onion, chilli and cook for a few minutes. Add the remaining ingredients to the pot, along with the chicken.
4. Place pot on a wire rack on shelf position 1 and cook for 30 minutes. Remove from the oven. Serve with extra spring onions for garnish.

Note Ask your poultry supplier to joint the chicken. Alternatively, you can use chicken casserole pieces.