

Hakka salt-baked chicken

Gaggenau Appliance:
Preparation Time: 0.5 hours
Cooking Time: 30 minutes
Serves: 8



Ingredients

3 spring onions, cut into 5cm lengths
1 x 1.8kg chicken
1 tablespoon ginger juice, squeezed from 50g grated ginger
1 tablespoon dark soy sauce
1 tablespoon Shaoxing rice wine
1 teaspoon ground sand ginger
½ teaspoon Chinese five spice
1 tablespoon vegetable oil
4-5kg coarse salt

Ginger spring onion sauce

100g ginger, finely chopped
100g spring onions, finely chopped
125ml vegetable oil
1 tablespoon oyster sauce

Method

Preparation:

1. Put the spring onion in the cavity of the chicken. Mix the ginger juice, soy sauce, Shaoxing rice wine, sand ginger, five spice and ½ teaspoon salt in a small bowl. Rub the mixture all over the chicken and refrigerate uncovered for 1-2 hours.
2. Take the chicken out of the refrigerator an hour prior to cooking to bring it to room temperature. Rub the oil all over the chicken and wrap it neatly in four sheets of baking paper to form a parcel with no gaps. Secure with kitchen string.
3. Preheat the **oven to 180°C degrees** on the Hot Air function. Line a large roasting tin with foil, add the salt and bake for 20-30 minutes or until very hot. To test the heat, insert a knife into the salt for a few seconds, then remove it - the blade should feel hot to touch.
4. Transfer half the salt to the Gastronom dish, put the chicken on top, breast side up, and cover with the remaining salt. Cover with the lid and bake at **180°C** on the Roaster function for 2 hours, or until the juices run clear when the thigh is pierced with a knife.
5. To make the sauce, blend the ingredients with a handheld blender or pound with a mortar and pestle until smooth. Season with salt.
6. Carefully remove the chicken from the salt. When cool enough to handle, unwrap the chicken and transfer to a chopping board. Cut into portions, arrange on a serving plate and serve with the ginger spring onion sauce.