

MALAYSIAN ROASTED CHICKEN RICE

Serving 4

INGREDIENTS:

Chicken Stock:

4 pieces quarter leg of chicken
5 shallots
1 garlic bulb
1 in ginger
2 stalks coriander leaves
1 stalk celery
Enough water
Enough salt

Marinade sauce:

1 tbsp. garlic powder
2 tbsp. oyster sauce
4 tbsp. sweet soy sauce
2 tbsp. sesame oil

Chicken Rice:

3 cups of rice
5 shallots from chicken stock
1 in ginger from chicken stock
3 cups of chicken stock water/liquid
1 cup fresh milk
2 tbsp. butter for stir-fry
1 stick cinnamon
2 star anise
3 or 4 cardamoms
1 Pandan/Screwpine leave

Chili Sauce:

5 red chilies
Bulb garlic from chicken stock
4 tbsp. vinegar
¼ cup sugar
¼ cup water
Salt to taste

Garnishing: Lettuce leave, Cucumber, Onion leaves, Fried Onion

PREPARATIONS:

1. **Chicken stock:** In a big pot, put the entire chicken stock ingredients, except the quarter leg chicken. Let it boil. In the meantime, clean the chicken.
2. Once the water is boiled, carefully, add in the chicken. Let it cook for about 15 minutes. (You just want the chicken to half cook).
3. While waiting for the chicken to be ready, mix the entire marinade sauce ingredients in a big bowl.
4. When the chicken is half cooked, switch off the heat. Remove shallots, garlic, and ginger in a separate bowl. We will use this ingredient again later.
5. Take out the chicken from the pot and put into the marinade sauce bowl. Mix well, cover the bowl and leave aside for at least 30 minutes or more.
6. Then take out the chicken from marinade sauce, and place it in coriander or a strainer to dry out the sauce. Leave aside for another 30 minutes.
7. Keep the marinade sauce for later.
8. **Rice:** Wash and rinse the rice, place it in a cooking pot.
9. Wash the pandan leave, and tie to make a knot. Add into the rice pot.

10. Add in also the shallot and ginger from chicken stock.
11. Pour in 3 cups of chicken stock water into the rice pot. Leave a small portion of chicken stock for the soy sauce gravy later.
12. In a separate wok or pot, melt the butter, and fry the spices – cinnamon, star anise and cardamoms.
13. Add in fresh milk and cook until it boils. Remove from heat and then pour into the rice pot.
14. Partially cover the rice pot and boil on medium heat. Once in a while, stir the rice, so everything will mix well. When the water dried up, cover, and reduce the heat to lowest. Leave it for about 15 minutes or until rice is cooked and soft.
15. **Chicken:** Pre-heat the oven to 180°C.
16. Line the baking tray with aluminum foil.
17. Place the chicken on the baking tray, and bake in the oven for about 45 minutes. Make sure halfway through to turn the chicken, so, both sides are cooked evenly.
18. **Chili sauce:** Cut the chili lengthwise and remove the seeds. Wash thoroughly.
19. Place the chili and water in a blender. Blend until fine. Pour into a small pot.
20. Put the remaining ingredients into the chili pot.
21. Boil on medium heat until the gravy thickens.
22. Ready to serve.
23. **Soy sauce gravy:** Put the remaining marinade sauce in a pot.
24. Add in a small portion of chicken stock water.
25. Boil on medium heat.
26. Ready to serve.